

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

UNITED STATES DEPARTMENT OF AGRICULTURE

AGRICULTURAL RESEARCH SERVICE,
MEAT INSPECTION DIVISION

1
An52Ma
1964
RESERVE

Manual of
MEAT INSPECTION
PROCEDURES
of the
United States
Department of Agriculture



AD-33 Bookplate
(1-58)

NATIONAL

A
G
R
I
C
U
L
T
U
R
A
L



LIBRARY

76946

RESERVE

I
An52Ma
1964

UNITED STATES DEPARTMENT OF AGRICULTURE
U. S. AGRICULTURE RESEARCH SERVICE
MEAT INSPECTION DIVISION

~~3~~ Manual of
MEAT INSPECTION
PROCEDURES
of the
United States
Department of Agriculture

U.S. DEPT. OF AGRICULTURE

NATIONAL RURAL LIBRARY

JAN 7 - 1965

C & R-PREP



To employees of the Meat Inspection Division:

This manual contains instructions on procedures to be used in carrying out the laws and regulations relating to Federal meat inspection. This material shall be regarded therefore as implementing the regulations contained in Subchapters A and K, Chapter I, Title 9 of the Code of Federal Regulations.

Many references are made to the discretion to be exercised by the inspector in charge. It is the intention that this discretion be given full play to make most effective the decentralized operation of our service, which places squarely upon the inspector in charge the authority and responsibility of carrying out the meat inspection program in his area.

This Manual has been revised to conform to laws and regulations in effect on March 1, 1964. It should not be necessary to refer to previous editions of this Manual for information regarding day-to-day inspection operations. As changes in the laws and regulations take place and new instructions become necessary, new or revised pages will be issued. These pages are to be inserted into the Manual.

It should be clearly understood that this Manual is not designed to include instructions issued by the Personnel, Budget and Finance, and Administrative Services Divisions.

C. H. Pals,
Director, Meat Inspection Division

5a Washington, D. C.

4 Revised September 1964

PART 1—DEFINITIONS

1.1 The definition for "animal" includes calves as well as older animals under the general heading "cattle."

PART 2—SCOPE OF INSPECTION

2.1 In determining the eligibility of an establishment to operate under inspection, the sale of meat and product to Federal agencies, such as the Army and Navy, or to other purchasers who would subsequently move some of the meat or product in interstate or foreign commerce is regarded as placing the business of the establishment in interstate commerce and within the purview of the Meat Inspection Act. No minimum amount of interstate business is required to qualify for inspection.

2.2 The inspector in charge may permit the slaughter of a food animal, usually buffalo, reindeer, or crossbred buffalo and cattle, provided the facilities are adequate and such handling causes no interference with inspection. Those animals are not subject to inspection and the meat therefrom may not be marked with the inspection legend, except that if sound and wholesome it may be used as an ingredient of certain meat food products, such as loaves, when approved marking or labeling is on file for the finished product containing such ingredient.

2.3 (a) Slaughtering and evisceration of poultry are permissible in an official establishment provided the facilities are adequate and there is no interference with the inspection. If a separate department is not provided for this purpose, the poultry slaughtering equipment may be in the same room with slaughtering equipment for cattle, calves, etc., but this activity should not be permitted in rooms where exposed meat or product is being prepared, handled, or stored.

(b) Poultry products, including egg products other than shell eggs, intended for use as ingredients of meat food products are acceptable when identified as having been inspected for wholesomeness by the U. S. Department of Agriculture and when found to be sound and otherwise acceptable when presented as an ingredient. This would apply not only to egg products used in the preparation of meat food products but also to those used in federally inspected establishments to prepare non-meat food items which would subsequently be used in an inspected meat food product. For those non-meat items containing egg products which are not prepared in

an inspected establishment and which are intended to be used as ingredients of meat food products, it will be required that the manufacturer certify that the egg products used were inspected for wholesomeness by the United States Department of Agriculture.

The acceptability of shell eggs will be determined by the inspector at the time of use. Also, the fact that poultry products have been inspected for wholesomeness when produced does not relieve the meat inspector of the responsibility of assuring that these products are acceptable when used in establishments under his supervision.

Poultry products that have not been inspected for wholesomeness by the U. S. Department of Agriculture shall not be used in the preparation of meat food products.

2.4 Boning does not constitute processing within the meaning of section 2.1 of the Regulations. Meat boned elsewhere than in an official establishment should be so handled that at least one mark of inspection remains legible on each piece of meat if the product is to move further in interstate or foreign commerce or if it is to be admitted into an official establishment. Grinding or chopping of meat is regarded as processing within the meaning of section 2.1.

2.5 Each inspector is charged with responsibility to notify his official superior regarding operations affecting inspection in the establishment or parts of the establishment to which he is assigned.

PART 3—ORGANIZATION OF FORCE

3.1 All permanent employees are appointed upon certification of the U. S. Civil Service Commission. Promotions are made on the basis of qualifications, efficiency, deportment, and length of service, as required by the Merit Promotion Plan for the Meat Inspection Division contained in the latest revision of AM 444.3.

(a) Inspectors in Charge. These inspectors supervise and perform official work at each official station. They report directly to the Division Director or to an Assistant Director designated by him. Each station where slaughtering is conducted shall have a veterinary meat inspector in charge.

(b) Supervising Inspectors. The inspectors instruct, direct, and supervise the work of Division employees and perform other official duties as required. They are assigned as the needs of the service require and report directly to the inspector in charge.

(c) Veterinary meat inspectors. Veterinary meat inspectors make ante-mortem and post-mortem examinations, enforce the sanitary requirements in their respective departments and perform various other duties under the direction of the inspector in charge.

(d) Laboratory inspectors. These employees possess technical education and training in the microscopic, bacteriological, and chemical examination of product.

(e) Meat inspectors. These employees assist veterinary inspectors in ante-mortem and post-mortem inspections, supervise the

curing, canning, packing, and other preparation, handling, marking, and labeling of product, examine such articles to detect unsound or unfit conditions, enforce sanitary requirements, and perform various other duties.

(f) Imported meats inspectors. These employees inspect products offered for entry into the United States, and perform various other duties.

(g) Meat laws investigators. These employees investigate complaints, irregularities, and apparent and alleged violations of laws and regulations governing meat inspection, and perform various other duties.

(h) Meat inspector specialists. These employees serve in positions involving the planning of new and appraising of existing inspection methods or techniques, the examination and approval of proposed labels for meat products, the reviewing of contracts and specifications for the procurement of meats and meat food products and the devising and monitoring specific inspection plans for each, or other but comparably specialized duties.

3.2 (a) The Washington Office of the Meat Inspection Division is organized as follows:

Director

Associate Director

Assistant to the Director for Administrative Management

Administrative Officer

Biological Sciences

Chemical Evaluation and Control

Contracts and Enforcement

Employee Development and Training

Labels and Standards

Planning and Appraisal

Plants and Equipment

Procedures and Requirements

Incumbents of the above positions are listed in the Working Reference.

(b) The Office of the Director has the over-all direction of Federal meat inspection activities, which is accomplished through the administrative sections named. Plans and programs are developed to improve the quality of the meat inspection service and to keep this service abreast of developments in food hygiene, public health, veterinary science, and in the meat packing industry. Policies and methods are developed and their executions standardized to insure the uniform conduct of inspectional procedures and the maintenance of the standard of inspection.

Assistant Directors act as representatives of the Division in all phases of the meat inspection program and supervise field meat inspection stations by a systematic program of travel to the various field stations as assigned. They confer with inspectors in charge, meat inspection employees and others, examine the conduct of inspection at stations, and make decisions with respect to current problems

and plans for the future. They report their findings to the Director of the Meat Inspection Division.

The Assistant Directors in charge of meat inspection activities in their respective areas are listed in the Working Reference.

3.3 The inspector in charge is responsible to the Assistant Director of his area for the efficient conduct of inspection at his station. He will apply the principles of meat hygiene, the policies and regulations formulated by the Washington office, see that an effective on-the-job training program is carried out for all inspectors at the station, develop and carry forward at station level the full program of the Meat Inspection Division. He is given wide latitude for independent judgment in meeting day-to-day problems at his station in a manner that will best carry out the overall policy, regulations, and orders from the Washington office.

3.4 (a) In-service training of employees must be built mainly around assigned work from the inspector in charge and others with supervisory responsibility; from reference literature and from daily contacts with coworkers. Inspectors having supervisory responsibilities must be alert to the training needs of employees during daily contacts with them. Inspectors should be afforded opportunity to work in a training capacity with experienced employees who can instruct them and better qualify them for the performance of all duties or for promotion. Guides for use in training inspectors are available and should be used to assure uniform training in the conduct of inspection work at all stations.

(b) Inspectors in charge and supervisors, in order to train veterinarians for proper utilization in the Meat Inspection Program, should adhere to the following procedures:

(1) When a veterinarian is assigned for training, adequate time for accomplishing the training must be included in the supervisor's work program.

(2) The first step in training the new veterinarian is to find out about his background. His previous experience usually can be related to his meat inspection duties.

(3) Each new veterinarian must be made to feel that his services as a veterinary meat inspector are urgently needed and that the meat inspection work which he is performing is an essential phase of veterinary medical practice.

(4) It should be emphasized to the new veterinarian that there are excellent opportunities for advancement in the Meat Inspection Division.

(5) The new employee should be orientated to his new assignment. The hours of duty, overtime, to whom he will report, what reports he will be required to make, proper clothing, working conditions, dressing and toilet facilities, and the like. He should be given copies of the regulations and manual of procedure s with assigned chapters to read and be examined on.

(6) In assigning the employee, consideration should be given to getting him into a productive status as soon as possible. After

the employee is productive he should be given the opportunity to experience some supervisory activities.

(7) Each supervisor or inspector in charge should maintain a record of training activities as outlined in AM 445.2.

(c) The procedure to follow in requesting the loan of publications or visual aids is:

(1) Address your request to the Meat Hygiene Training Center, 1414 East 59th Street, Chicago, Illinois 60637.

(2) For publications, identify by title and author. If more than one publication is desired, give your order of preference.

(3) The request must also list your name, the address where you want the publication mailed, and your official station.

(4) The requests will be filled in the order in which they are received. Should the publication you desire be in use, you will be notified by postcard as to the approximate time you can expect to receive it.

(5) Your publication will arrive in a mailing bag stapled shut at one end. In order to reuse the bag for return mailing, please remove the staples being careful not to tear the bag.

(6) The publication must be returned to the Meat Hygiene Training Center on or before the date specified on the loan card in the book. The two week loan period cannot be extended without prior approval.

3.5 A uniform procedure to be followed at all stations on "no kill" or "no operation" days, is difficult to prescribe. As a general practice and subject to the discretion of the inspector in charge, it is sufficient for the Division employee affected to report by telephone when he knows in advance that there will be no work on his assignment. He should report in time to be available for duty if his services are needed. The inspector in charge is authorized to use such standby time for class or individual instruction, tying it in with the actual experience gained in the in-service program. Such instruction should not be carried to a point where it becomes monotonous repetition for the employee or is used as a means of keeping the employee busy when it serves no instructive purpose. However, an intelligent and well-planned instruction program is imperative and will improve the individual inspector's knowledge of his job, create a desire for knowledge on the part of many, and improve the efficiency and standard of inspection.

An emergency training program, to be used when operations are below normal such as during floods, strikes, etc., should be developed in detail and maintained as part of the station file on training. Whenever there is an occasion to use the program at the station, a report should be made to the Chief Staff Officer for Employee Development and Training. The report should contain the number and grades of inspectors participating in the program both as instructors and trainees, as well as the total number of hours spent in training.

3.6 Employee assignments should be in conformity with the employee's grade classification. However, the responsibility of the inspector in charge to organize the force so as to do the work most efficiently and economically carries with it authority to assign an employee according to the work to be done. The inspector must meet whatever conditions arise in connection with taking leave, changes in number of employees, changes in amount of work, and the like. When it becomes necessary to assign an employee for an extended period of time to work of a grade either higher or lower than the grade in which he is classified, the inspector in charge should so inform the office of the Assistant Director of his area and recommend an adjustment in grade commensurate with the employee's work.

3.7 Assignments of employees should be changed from time to time, if possible, so that they will have opportunity to become familiar with the various assignments in their grade classification at the station. This tends to equalize the workload, prevents an inspector from growing "stale" on an assignment, and reduces a tendency toward overfamiliarity with representatives of the establishment with whom he comes in daily contact. However, changes should not be so frequent as to preclude the setting up of a progressive improvement program by inspectors.

Any establishment which falls within the normal and regular rotation pattern of assignments in a station is included within the geographical coverage of the official travel headquarters. The inspector in charge is responsible for establishing an equitable rotation pattern of assignments and no home-to-work mileage shall be paid within that pattern for the purpose of reporting to or from work. This, of course, does not preclude payment of mileage under other circumstances when the car is needed in the performance of an assignment. The basic question was limited to the definition of official duty station.

3.8 The inspector in charge is responsible for keeping the Assistant Director of his area informed with regard to the number and grades of employees necessary to meet the workload of his station. As the character and volume of work change, the information must be amended accordingly. In this connection, the inspector in charge is responsible for seeing that: (a) The meat inspection work at his station is being properly performed; (b) the positions allocated to his station are of the necessary grade and number to meet the workload; (c) the number of positions in a particular grade is not in excess of that necessary to perform the work; and (d) each person assigned to a particular position is well qualified to do the work.

Station Assignment Lists. The inspector in charge will prepare in triplicate (quadruplicate if area veterinarian management station exists) and forward to the area veterinarian and/or Assistant Director an assignment list covering each assignment within the station. Each assignment position should be identified by a number, grade level, brief description of duties, and establishment number when appropriate. Revised pages of the assignment list shall be submitted when any change exceeding 60 days occurs. After approval by the Assistant Director, he will retain one copy, mail one copy to the Washington office, return one copy to the area veterinarian, and the original to the inspector in charge.

3.9 (a) Inspectors in charge, supervising inspectors, and others such as veterinary meat inspectors having supervisory responsibilities, must be familiar with the rating system which is the official mechanism for evaluating and recording employee performance. They should remember that a supervisor's efficiency is measured to a very considerable degree by his ability to promote greater efficiency in the group he supervises and to develop the personnel under his direction. The employee has a right to expect constructive criticism and suggestions for improvement. The time to let an employee know how he is doing is when he makes a mistake or does a poor job, or when he turns in an average, outstanding, or praiseworthy performance. An occasional discussion between supervisor and employee should improve relations and overcome deficiencies in the employee's performance.

(b) To assure that employees have adequate vision to satisfactorily perform their duties, inspectors in charge or supervisors should test employees by having them read paragraphs from the appendix to the regulations under 50-foot candlepower illumination. If the need for glasses is apparent and the employee refuses to obtain or wear glasses on duty, the matter should be handled in accordance with AM 454.1.

3.10 Mail sent to the Washington office of the Meat Inspection Division should be addressed, "Director, Meat Inspection Division, Agricultural Research Service, U. S. Department of Agriculture, Washington, D. C. 20250." Envelopes containing MI Labels, MI

Forms, and MI Laboratory Forms should be marked accordingly and should not contain other mail except communications pertaining directly to the labels or forms. Use one envelope for as many pieces of routine mail of the same class as possible. Related material should be forwarded together but paper clips and staples should not be used unless they can be folded within several thicknesses of paper.

3.11 Packages sent through the mails should be carefully prepared and addressed. Special attention should be given to specimens of diseased material and dangerous chemicals, and applicable postal laws and regulations. The contents of packages should carry identifying information to assure proper handling at destination. If there is a communication having reference to the contents of the package, this fact should be noted on the accompanying form or letter.

3.12 Telegraph and long-distance telephone expenses should be kept to a minimum consistent with good business management. When calls are made at the insistence or convenience of the official establishment or other interested party, they should be made at their expense.

3.13 An official set of Meat Inspection Regulations, Manual, memorandums, and Working Reference is to be maintained in each office regularly used by inspectors. These official sets are not to be regarded or maintained as the personal property of any inspector. Each inspector must be fully informed concerning his duties and responsibilities and these are clearly outlined in the material included in the official set. The responsibility for current maintenance of the official set of instructions including the Reference is placed with the inspector in charge.

Inspectors in charge will also be responsible for the establishment of a station library. This should include books, leaflets, reprints, and other publications furnished from time to time. All material should be marked "Meat Inspection Library," and should be cataloged and kept intact.

3.14 Supervisors are responsible for the safety of employees in their unit. Supervisors should continually encourage employees to use safe working practices and equipment. Unsafe working conditions must be recognized and eliminated whenever possible.

The number of painful accidents incurred by Meat Inspection employees could be reduced considerably if more attention were given to the proper use of knife guards and non-skid footwear. Cleansing the hands with antiseptic soap is helpful in reducing time lost due to infections.

Equipment and cleaning procedures used by all inspectors at each station should be reviewed frequently and the necessary attention given to those areas where need for improvement in accident and infection preventive measures is found.

Any particularly effective accident or infection preventive measures developed, which are felt to be of interest to other

inspectors in charge, should be forwarded to the Chief Staff Officer for Employee Development and Training. Accidents and injuries should be reported as required in the latest revision of AM 451.2.

3.15 Inspectors, especially those assigned to curing, sausage, canning and rendering departments, must be capable of making accurate calculations of mathematical percentages and volume. The inspector in charge or supervisor should explain and demonstrate mathematical problems by working examples encountered in inspectional duties. In promoting personnel to positions requiring accurate mathematical calculations, due consideration should be given to the ability of each eligible individual to perform effectively.

3.16 The Meat Inspection Division is responsible for pre-emergency planning and operations, and radiological monitoring. This includes the manning of assigned monitoring stations and for maintaining a capability to monitor at meat slaughtering and processing plants and livestock monitoring centers subject to continuous ARS inspection. The booklet "USDA Radiological Monitoring Program" outlines the Division's responsibility for planning and activating such a program. Monitors will make monthly Operative Ability Reports and submit them to the Chief Staff Officer for Employee Development and Training every 6 months.

3.17 The following procedures have been established to maintain continuity of essential functions during a national defense emergency:

(a) Relocation of Division Operational Headquarters. The Department has arranged for relocation of the operational headquarters in the event of a national defense emergency. Standby facilities are available for this function and are referred to as "Repoint." The existence of "Repoint" is unclassified; however, the location is classified. In the event of a national defense emergency, the operational headquarters of the Meat Inspection Division will be moved to "Repoint."

(b) Order of Succession of Division Responsibility. In the event that all communications with Division headquarters in Washington, D. C., and/or "Repoint" are temporarily destroyed, predesignated personnel will assume responsibility for field operations of the Division until communications with Division headquarters are resumed. The designated Acting Division Director will notify all Regional Liaison Representatives (see ARS Administrative Memorandum No. 134.1) that he has assumed temporary direction. Upon receipt of such notice from the designated Acting Division Director, each Meat Inspection Representative on the ARS staff associated with the Regional Liaison Representatives will report to him and act under his supervision in the same manner as though reporting to the Division Director in Washington, D. C., or "Repoint." The order of succession of the Meat Inspection Division responsibility has been established in AM 134.2.

(c) Action To Be Taken Following an Attack.

(1) In the absence of the inspector in charge, the senior supervisor at each station will assume responsibility for direction

of station activities, including designation of acting supervisors if needed. As required, inspectors trained in radiological defense will do monitoring and give decisions regarding the wholesomeness of food that may have become contaminated by nuclear explosion.

(2) The person in charge of the station will, as quickly as possible, furnish the Assistant Director of his area and the Regional Liaison Representative with information concerning facilities and personnel as outlined in AM 413.2.

(3) The inspector in charge will permit the use of new labeling material which in his opinion complies with the requirements of the Federal Meat Inspection Regulations until he has been informed that the national headquarters of the Meat Inspection Division is in operation.

(4) On receipt of properly completed application, the inspector in charge will extend Federal meat inspection to other facilities which he finds on survey to be adequate to produce clean, sound, and wholesome meat. This action is to be taken until the national headquarters is known to be in operation.

(5) Samples for chemical or pathological examination should be held at the station until word has been received that the laboratories are in operation or have been re-established.

(6) Various reports of operation, including time reports, should be held at the station until instructions for forwarding them are received.

(d) Cooperation With State and Local Defense Agencies.
Immediately following an attack all personnel should cooperate fully with State and local civil defense agencies in an effort to save lives and property. Meat inspection employees trained in radiological defense will be expected to use their specialized training to the fullest extent. As meat production facilities again become operative, employees should reduce their work with civil defense agencies to the extent necessary to assure full attention to their responsibilities as meat inspectors.

(e) References:

- (1) ARS Administrative Memorandum No. 133.1.
- (2) ARS Administrative Memorandum No. 134.1.
- (3) ARS Administrative Memorandum No. 134.2.
- (4) ARS Administrative Memorandum No. 413.2.
- (5) ARS Administrative Memorandum No. 450.5.

3.18 Each inspector in charge should assemble and forward weekly to the Washington office all references in the local press concerning the production, inspection, or use of meat and meat food products. The entire station force is expected to cooperate in gathering this information.

**PART 4—APPLICATIONS FOR INSPECTION OR EXEMPTION:
RETAIL BUTCHERS, RETAIL DEALERS, AND FARMERS**

4.1 Applications for inspection on Form MI 401 should be forwarded in duplicate to the Washington office. If approved and

inspection is granted, one copy will be returned to the inspector in charge for his files.

The inspector should bear in mind that the applicant for inspection signs the following statement before inspection is granted:

"If inspection is granted under this application, it is hereby expressly agreed to conform strictly to all Federal regulations and orders pertaining to meat inspection as they apply to the within-mentioned plant, and it is guaranteed that said plant will be maintained in a sanitary condition and that adequate equipment and facilities for conducting Federal inspection and operating the plant will be provided and maintained."

4.2 The original copy of the application for a certificate of exemption from inspection should be forwarded through the office of the inspector in charge to the Washington office. The application is made on Form MI 417-3, and the comments of the inspector in charge regarding the business of the applicant and the suitability of the applicant's plant are made on Form MI 417-2, supplemented if necessary by letter from the inspector in charge.

4.3 (a) To obtain a certificate of exemption from Federal meat inspection, which will permit the holder thereof to ship or transport interstate meat and meat food products not bearing the mark of Federal inspection, it is necessary that the applicant be a "retail butcher" or a "retail dealer" as defined in the Meat Inspection Act. This means that insofar as his meat business is concerned he is engaged chiefly in selling meat or meat products to consumers only. It is also necessary that he meet applicable regulatory requirements.

(b) A certificate of exemption authorizes a "retail butcher" or a "retail dealer" to ship or transport interstate each week to consumers and meat retailers—but not to wholesalers—dressed carcasses or fresh meat therefrom not bearing the mark of Federal inspection in an amount not in excess of that stated in the Meat Inspection Act. It also authorizes him to ship or transport to consumers only products other than fresh meat; that is, meat and meat food products which have been salted, cured, canned, prepared as sausage, lard, or other meat food products not bearing the mark of Federal meat inspection. By "consumers" is meant families, hotels, restaurants, clubs, and the like, who utilize the meat or product in the preparation of meals or lunches on their premises.

(c) If the applicant disposes of meat food products of a kind likely to be eaten without cooking in the home or other place of consumption and which contains pork muscle tissue, the product, or the pork muscle ingredient thereof, must be treated to destroy possible live trichinae, in accordance with one of the methods prescribed in section 18.10 of the Federal Meat Inspection Regulations. Also, his place must meet the sanitary requirements set out in section 8.3

(d) No nuisance such as fly breeding places, rat infestation, cockroach infestation, rubbish heaps, decomposing animal material, polluted water supply, unsanitary drainage disposal and leaking floors, is allowed on the premises of an exempted establishment. These requirements are included in the printed matter at the bottom of the application, and signing the application constitutes an agreement to comply with the Regulations.

(e) Horse meat or a horse meat product may not be prepared, handled, or stored in an establishment operating under a certificate of exemption from inspection.

4.4 The application should be made out in the exact name desired on the certificate of exemption.

4.5 Nonfederally inspected "chip" steaks and hamburger are meat food products and can be shipped interstate to consumers only under a certificate of exemption. They are not considered fresh meat.

4.6 All establishments issued a certificate of exemption will be assigned to an official station for periodic review. The inspector in charge will arrange for a review of the business and premises of retail meat dealers assigned to his station at least once each 6 months, unless other arrangements for review have been made by the Assistant Director. In addition to the specific requirements outlined in the Meat Inspection Regulations, the following factors should be considered in making this routine review:

(a) The name and location should be the same as on the official certificate; ownership same as on the application, if available.

(b) The inspector should ascertain that the meat business is still classified as retail in character—more than 50 per cent of the volume

or amount of the meat sales must be directly to consumers (consumers for this purpose include families, hotels, and restaurants). In making this determination the total over-all business of the applicant both within the State where the business is located and the interstate business must be taken into consideration. If there is any doubt as to whether the business should be classified as retail in character, it is the meat dealer's responsibility to furnish the necessary substantiating information—such as his books or sales slips.

(c) The inspector should inquire as to whether the proper shipper's certificates, as required by section 25.10 of the Regulations, are being executed for all interstate shipments of unmarked product. The type of interstate shipments should be reviewed—fresh meat not bearing the marks of inspection may be shipped interstate to consumers and to other retail stores within the limits prescribed in paragraph 21 of the Meat Inspection Act. A review of the sales slips should be made on interstate shipments of nonfederally inspected meat food products to be certain that such products are being shipped to consumers only and not to retail stores for resale.

(d) If at all possible the inspector should check the accuracy of the records maintained by the dealer by visiting one or more of his interstate customers and checking the volume of sales and type of product being shipped.

(e) Sanitation. The premises should be checked for compliance with section 8.3 of the Regulations.

(f) Each type of meat food product to be shipped interstate under the certificate of exemption must be checked for compliance with all applicable parts of the Regulations, such as labeling, the use of preservatives, added substances in smoked meats, added substances in cured beef products, and sausage requirements. Laboratory samples should be taken with a request for whatever specific information is desired.

(g) A report using MI-417-6, "Report on Premises and Business of Retail Meat Dealer Holding Exemption Certificate," should be made of each visit to an exempted establishment. The report should be forwarded to the Washington office, attention Chief Staff Officer for Procedures and Requirements. Failure to comply with the Regulations, and any change in firm name or location, should be reported promptly. Exemption certificates that are no longer required by holders thereof should be recovered and forwarded to the Washington office with appropriate comments.

4.7 Whenever a new application for inspection or for a certificate of exemption from inspection is necessary because of a change of ownership, change of name, change in form of organization, or change in location, the effective date of the change should be specified, either on the application or in an accompanying letter. An application for Federal meat inspection or exemption from inspection and the grant of inspection and issuance of a certificate of exemption serve to identify the party that is to be held responsible for the maintenance of satisfactory conditions and compliance with the Meat Inspection Regulations at the establishment. A change in ownership must be recorded at the Washington office as soon as practicable. Either the management of the establishment or the inspector in charge may inform the Washington meat inspection office of any change in this connection.

The three usual types of parties involved in grants of inspection or exemption therefrom are an individual, a partnership, or a corporation. When the business of an individual is purchased or otherwise transferred to another party the change in management calls for a new application by the new management. When there is a change in partnership involving any of the partners, the result is a new partnership, and a new application is required. So long as a corporation as originally incorporated continues in control of an establishment, changes in the ownership of the shares of the corporation or a change of officers do not effect a change in the identity of the party (the corporation) in control of the establishment, and a new application is not necessary. If a new corporation is formed to take the place of the one to which inspection is granted, or if the business of an individual or a partnership is taken over by a corporation, or if a corporation is liquidated and the assets are taken over by an individual, a partnership, or another corporation, a new application is required.

The control of the establishment, as mentioned above, has reference to the control of the business on the premises without reference to the ownership of the premises, which may be vested in another party altogether, in which case the party controlling the business at the establishment usually exercises authority over the premises by virtue of a lease from the owner.

When there is to be a change in the ownership at an establishment such as requires a new application for inspection, it should be accompanied with a request from the management holding the current grant for withdrawal of inspection which is in its name. The date on which the transfer is to take effect should be given.

4.8 Information giving the name of each tenant operating in an official establishment, the scope of his operations, and a description

of the part of the premises which he occupies should be forwarded in writing by a responsible official of the firm to which inspection has been granted, through the office of the inspector in charge to the Washington office. Information covering changes with respect to the status of such tenants should also be forwarded in a like manner. The owner or operator of the official establishment holding the grant of inspection is responsible for all operations in the establishment, including those of the tenant, insofar as they affect the maintenance of inspection.

4.9 (a) When drawings of proposed remodeling or new construction are presented for approval in accordance with section 4.2 of the Regulations, they should be forwarded through the office of the inspector in charge. He should determine whether it is fully informative to permit proper evaluation of the proposal and to determine compliance with inspection requirements. Full use should be made of the sample drawings and specifications contained in the Agriculture Handbook No. 191, "U. S. Inspected Meat Packing Plants."

If changes are needed, the inspector in charge should have them made before sending the drawings to Washington. If these changes cannot be agreed upon locally, the inspector in charge should forward the drawings to Washington with his comment and recommendations. In the event drawings are received without such information from the inspector in charge, they may be returned.

If the drawings amend or supersede previously approved drawings, the sheet or job number or both, and the date of approval should be given in the letter of transmittal.

(b) The following procedures outline the responsibilities of Inspectors in Charge with respect to: (1) Surveying proposed establishments to determine compliance with approved drawings and specifications and general readiness for inspection, (2) surveillance of construction at official establishment's involving plant enlargement or remodeling projects to assure compliance with approved drawings, and (3) reporting the results of such surveys and observations to the Washington office.

(c) Each inspector in charge having the responsibility for determining whether a proposed establishment or additions to or alterations at existing inspected plants are in conformity with approved blueprints and specifications should supply himself with at least the following:

- (1) A good scale rule for assistance in interpreting the drawings.
- (2) An accurate tape measure (preferably metal) for taking exact measurements of floor areas, rail heights, door widths, etc.

(3) A soft colored pencil for noting deficiencies or deviations on the drawings.

(4) A good light meter for accurately determining the foot candles of lighting provided in various places in the project.

The foregoing articles may be borrowed from the plant if they are not otherwise readily available.

(d) Before beginning the survey of a proposed plant or department, the inspector should carefully read the specifications accompanying the drawings and become at least reasonably familiar with the general floor plan arrangements and other important features such as rail heights, and type of ventilation, illustrated in the blueprints themselves. He should keep in mind that some of the most important standards to be met are often included only in the specifications. These include such items as the screening of windows, details of potable water supply and sewage disposal systems, trapping of floor drains, and construction of equipment.

Inspectors surveying projects should become thoroughly familiar with the various materials used in constructing establishments and with the different kinds of finishes of floors, walls, and ceilings in order to make a determination that the construction is strictly in compliance with the approved drawings and specifications.

Inspectors should also assure themselves that they fully understand the various symbols used by draftsmen to indicate such details as windows, doors, overhead rails, refrigeration units, skylights, supporting columns, and floor drains.

The inspector can obtain assistance in a proper interpretation at most plants from engineers or other personnel.

(e) In conducting the survey, inspectors must check for conformity with drawings by actually measuring important items such as ceiling and rail heights; spacing of operations in slaughtering department; door widths; distances between a plumb line from overhead rails and adjacent foot platforms, columns, or walls; and spacing of fixed pieces of equipment in relation to the wall.

Location of floor drains and the pitch of floors toward the drains; number, type, and location of hand-washing facilities (including liquid soap, individual towels, and used towel receptacles); and hot and cold water hose connections should be carefully noted and checked against the drawings and specifications as should the type and location of all major pieces of equipment.

The facilities in the employees' welfare rooms and the inspector's office should be examined and a determination made as to whether they are as illustrated or described in the drawings and specifications and whether the facilities are adequate for the number of employees at the plant.

(f) The adequacy of ventilation in all nonrefrigerated work areas and welfare rooms and of the facilities for maintaining refrigerated work spaces at the temperature designated on the drawings should be determined.

(g) It should be definitely established whether the water supply is adequate in volume and properly distributed in the plant. In those places requiring hot water at a specific temperature, a check should be made to see if such requirements can actually be fulfilled.

(h) The outside premises should be examined to determine if such items as hard surfaced roadways; paved vehicular areas; paved, drained, and curbed livestock pens (equipped with suspect pens and squeeze gate, artificial lighting, cleanup hose connections, etc.); paved areas around catchbasins; and the like conform to the approved drawings and specifications.

(i) Obviously the above does not cover all points to be considered in the course of a survey but is intended as a reminder of some of the more important aspects. The foundation for the proper conduct of operations and inspection is a properly constructed and equipped plant, and Inspectors in Charge must give adequate attention to surveys in order to assure that proper facilities are provided.

(j) The inspector should keep a good set of notes regarding the deficiencies or deviations. After completing the examination of the project, the inspector should make a full written report to the company regarding such items, listing specifically and in detail those changes and/or additions required before the facilities will be

accepted. The plant should inform the inspector in charge when the corrections have been completed so that another survey can be made. A copy of the inspector's report should be forwarded to the Washington office and to the Assistant Director.

In new plants, recommendations for inauguration of inspection should not be made until the plant is in conformity with the drawings and specifications and is otherwise ready for the inspection. Recommendations for inauguration of inspection should always include certification by the inspector in charge that the plant is substantially in conformity with the approved drawings in all important respects. A statement should also be made that letters are in the possession of the inspector in charge from the public health authority in the area certifying that the potable water supply meets the standards of the U. S. Public Health Service and that the plant sewage system is acceptable. Such letters should not be forwarded to the Washington office, but should be kept in the station file for the plant.

The use of new or remodeled departments should not be allowed until the facilities are in accord with the approved plans in all important respects.

(k) If certain minor deficiencies from the approved drawings and specifications are noted, such as a slight relocation of a lavatory, hot and cold water hose connections, or a piece of equipment that does not interfere in any way with the efficient utilization of the facility, the proper conduct of inspection, or the proper sanitary maintenance of the department, inspectors in charge may accept such deviations at their own discretion. All other items of nonconformity must be corrected or cleared with the Washington office before acceptance.

(l) When proposed plants are being readied for inspection or when major enlargements of existing plants involving a probable increase in production or inspection requirements are under construction, inspectors in charge should work out with the Assistant Director plans for furnishing the necessary inspection personnel.

At the time inspectors in charge recommend inauguration of inspection at a new establishment, a statement should be made regarding the number of additional personnel required to perform inspection duties in the new facilities and whether or not arrangements have been completed for supplying sufficient inspectors to fill the new positions.

4.10 Approved drawings that are 5 years old, for plants in which inspection has not been begun, are deemed out of date. The inspector in charge should ask the owners for a letter relative to the disposition to be made of the drawings (return or destruction). A copy of

the reply should be sent to the Washington office. If the drawings are to be returned, this may be done without further instructions from Washington after obliteration of the marks of approval. This same procedure should be applied to drawings that have been on file 5 years after withdrawal of inspection.

4.11 Inspectors in charge should review blueprints at least yearly to make certain that only active sets are maintained. When projects have been completed, the Washington office should be notified promptly on MI Form 423. When approved drawings are superseded, they should be removed from the files and destroyed.

4.12 When blueprint files contain numerous paster drawings, the inspector in charge should request the establishments to provide blueprints of drawings incorporating all the information contained in the various paster drawings so that the old drawings may be removed from the files.

4.13 When projects have been abandoned, the action indicated for projects 5 years old should be taken immediately, and reported to the Washington office on MI Form 423.

4.14 The inspector in charge should be sure that blueprints of drawings submitted for approval are in strict accordance with instructions contained on pages 2 and 3 of the booklet "U. S. Inspected Meat Packing Plants." However, if the revision consists of paster drawings and the management of the establishment is unable to submit his previously approved master drawing, the station copy should be forwarded with a request that it be returned after microfilming.

These requirements are waived for plants for which inspection is pending since drawings are not microfilmed until after inspection is inaugurated.

4.15 When inspection is inaugurated at an establishment, the management and their employees are usually unfamiliar with the Meat Inspection Regulations and operating procedures of the program. They require additional guidance and supervision; therefore, arrangements should be made to provide additional inspection coverage so that effective application of the program is achieved as soon as possible. The necessary coverage will vary considerably between stations and between establishments; therefore, it will be left to the discretion of the inspector in charge and the Assistant Director as to how much additional coverage is needed and for how long it should be provided.

PART 5—OFFICIAL NUMBERS AND INAUGURATION OF INSPECTION

5.1 Grants of inspection are forwarded to the inspector in charge. The inspector in charge or one of his subordinates should hand the

grant of inspection to a responsible official of the establishment at the time inspection is inaugurated. The inspector in charge should not inaugurate inspection until the requirements of section 5.3 of the Regulations have been complied with.

5.2 Inspectors in charge should report to the Washington office, by letter, official establishments at which no meat or meat food product is being prepared for any one of the following:

- (a) Transportation in interstate or foreign commerce.
- (b) Shipment to other official establishments.
- (c) Sale to governmental agencies.

5.3 The inspector in charge should also furnish a separate report for each establishment that may suspend operations or become inoperative, stating the reasons, if ascertainable, for not operating, and the prospect of resumption of operations. Included in the report should be the disposition of personnel affected by the change in operations. Some official establishments suspend operations requiring Federal meat inspection during the summer months and engage in canning fruits and vegetables. Others may engage in the preparation of non-meat foods or experience inactive periods or periods of reduced operations. Inspectors in charge should take full advantage of such opportunities to use annual leave, thereby reducing to a minimum absences during the busy fall and winter months.

5.4 It is imperative that inspectors in charge report immediately to the Assistant Director of the area any emergency at the station, such as a strike, flood, or fire, which might result in a work stoppage. The report should be made in accordance with the requirements of the latest edition of AM 413.2 entitled "Work Stoppages in Connection with Strikes, Floods, or Other Emergency Conditions."

The inspector in charge will then be instructed concerning the course of action that should be followed. Assistant Directors are responsible for keeping the Washington office of the Division informed. Surplus employees should be kept on standby status until they receive instructions to the contrary.

PART 6—ASSIGNMENT OF DIVISION EMPLOYEES

6.1 (a) An inspector in charge or chemist in charge should forward reports on anticipated annual leave or extended sick leave to the Assistant Director of his area with a copy to the Washington office. He should allow time enough so that Assistant Directors may have this information in planning field visits and for other purposes. He should also furnish the name of the person designated as acting inspector in charge or acting chemist in charge.

(b) All field employees, other than laboratory and clerical, will make daily entries showing in and out times and lunch periods on AD-318, Time and Attendance Report. In the block headed "Established Work Week and Hours of Duty" each employee will show indefinite first 8 hours M-F.

Clerical and laboratory personnel, as a rule, work a predetermined tour of duty, and therefore in the block which indicates established work week and hours of duty, it is permissible for them to show their tour of duty as indicated in paragraph 7b of the Time and Attendance Handbook.

All employees should initial AD-318 for annual leave. Form SF-71 should be used for requesting LWOP, advanced sick leave, and sick leave requiring a doctor's certificate. This is not intended to interfere with emergency leave when it is not possible to give advance notice. If the inspector in charge or chemist in charge has an extended illness and is not able to report, the relieving person should notify the Assistant Director's office, giving any pertinent information that can be obtained.

(c) ARS Administrative Memorandum No. 402.6 entitled "Leave" spells out the policy and practice of the Department and ARS with respect to leave. A portion of the above-mentioned memorandum reads as follows:

It shall be the responsibility of supervisors to schedule absences of annual leave in a systematic way and sufficiently in advance to (a) maintain the necessary work force, (b) minimize absences during peak workload periods, (c) permit employees to make adjustments in their plans in order to meet work requirements, and (d) prevent loss of any leave due employees.

Inspectors in charge should make full use of the entire "leave year" in arranging annual leave at their station. Annual leave should be arranged to maintain the most efficient and effective work force possible throughout the leave year.

(d) Each supervisor will be responsible for having a time and attendance report properly maintained for each employee under his supervision. This may be accomplished by: (1) having a timekeeper maintain the time and attendance reports, (2) maintaining the time and attendance reports himself, or (3) permitting the employee to maintain and sign his own time and attendance report.

The person maintaining the time and attendance report is considered to be the timekeeper. Each time and attendance report should be signed by the timekeeper. In addition, the time and attendance report should be reviewed and initialed by the employee's supervisor or other

responsible official (if other than the timekeeper), except in those instances where the employee's duty location is away from the supervisor's duty location and it is impractical. Top supervisory officials whose time and attendance reports are maintained by a timekeeper should initial their own time and attendance reports where it is impractical to obtain the initials of their superior.

All overtime for laboratory and administrative personnel must be ordered and approved on an individual basis by their respective supervisors.

6.2 (a) Access to a federally inspected meat packing establishment is a right guaranteed to inspectors having official duties in such establishment but applies only to those assigned to such establishment. The same applies to other places where inspectors are assigned, such as import inspection on docks or in warehouses. Inspectors are assigned only after a request for inspection service has been filed and the applicant has furnished the necessary facilities including an assurance that the inspector will be able to work without interference. Persons other than inspectors assigned to inspection duties must be regarded as visitors, and they may be admitted to places where inspectors are assigned only when they are acceptable to the management.

(b) Inspectors will not request permission for foreign visitors to be admitted. To do so would assume responsibility for their actions and also for their safety. Such permission should be obtained by the person himself or by a sponsoring agency. This principle has been followed carefully in making arrangements for visitors from foreign countries. Most foreign visitors are sponsored by a governmental agency.

(c) The Office of International Relations in ARS participates in setting up schedules, and the Foreign Agricultural Service or other organization makes the contacts necessary to obtain permission for such visitors to be admitted to inspected premises. Arrangements for visits to warehouses and docks in port areas are usually made by the Consular office of the visitor's country. Inspectors in charge will receive from this office, or from the Office of International Relations in ARS after consultation with us, information concerning proposed visitors and the manner in which their training is to be handled.

(d) In order that an accurate record may be maintained and that we may be appropriately reimbursed, a brief report should be made to this office giving the names of the persons consulting with or participating in the training of visitors and the time spent by each.

(e) Leaflet PA-289, "50 Years of Meats With Approval," is suitable for distribution to visitors, and inspectors in charge are encouraged to work out, with those conducting tours, arrangements for distributing the leaflet to those interested. Supplies of the leaflet should be ordered in the usual manner.

6.3 Official badges, locks, and keys are station property. A badge will be assigned to each employee and a key to all employees who have need of one. Each newly assigned employee will sign MI 420-3, Badge and Key Receipt Form, which will be kept in a station file. The official badge should be worn over the left breast on the outer clothing of each employee assigned to ante-mortem, post-mortem inspection, and supervision of processing operations while these duties are being performed. When an employee loses his badge, instructions in Administrative Memorandum 221.1 should be followed. Each employee will record his key number on his time and attendance report (AD-318) each pay period which will indicate that he has the key in his possession at this time. The inspector should keep the key on his person at all times, on and off duty. If an inspector should lose his key, the loss should be reported to his supervisor who will advise the Washington office without delay.

6.4 Many positions require the inspector to travel. If public transportation is not accessible or practical, it becomes necessary for the inspector to use his personally-owned automobile.

The selection of personnel for assignments requiring the use of an automobile will be based on its availability as well as the willingness of the employee to use his car on a reimbursable basis.

Occasionally the need for a car may develop after an employee is already occupying an assignment and he might not have an automobile or be willing to use it. If so, an effort should be made to exchange assignments of the same grade at the station—if not possible, the alternative would be to transfer the employee to a position of the same grade level at another station where the need for a car would not exist. The transfer would be at Government expense.

6.5 When inspection assignments require automobile in official duties at more than one location, inspectors in charge should work out with the official establishments involved suitable arrangements for parking.

6.6 The Division will process "Employee Requests for Transfer Within Meat Inspection Division" in line with the following:

(a) In consideration with promotion ladder at the new station (AM 444.3).

(b) Transfers ordered for the benefit of the Division are made at the expense of the Government. Those for the convenience of the employee are made without expense to the Government.

(c) Requests for transfer must be approved by the Assistant Director of the area or Assistant Directors if the transfer is to another area. Assistant Directors receiving requests for transfer under these conditions are charged with the responsibility for determining whether satisfactory performance can be expected of the employee at the location to which transfer is desired.

6.7 Each employee wishing to apply for transfer to another station should comply with the following requirements:

(a) Employee should complete Form MI-418-6, "Employee Request for Transfer within Meat Inspection Division."

(b) If to a station in another area, it should be made in duplicate.

(c) File a separate Form MI-418-6 for each station to which transfer is requested.

(d) Employees should renew Form MI-418-6 annually—it will be considered inactive unless it is renewed.

(e) Employees who desire transfer to locations where they were previously employed by an inspected packer, and/or have relatives associated in any way with an inspected establishment at the station,

should request additional clearance from the Assistant Director of the area in which the station is located. This should be requested by letter (original and carbon) through normal channels. The inspector in charge in transmitting the letter and application will supply statement on performance, objectivity, attitudes, and other personal characteristics of the employee desiring transfer. The employee in his letter should include the following:

- (1) Name and address of the inspected meat packer(s) and dates employed.
- (2) Describe duties while employed by the meat packer(s).
- (3) Give reasons for requesting a transfer to this specific location.
- (4) Do you have any relatives associated with an inspected establishment at this station either in management, or as an employee, stockholder, or otherwise? If answer is "yes," explain fully.
- (5) What was the nature of your personal relations with plant employees? If not entirely satisfactory, explain.
- (6) What was the nature of your personal relations with plant supervision? If not entirely satisfactory, explain.
- (7) Under what circumstances did you leave your employment at this meat packing plant? Explain any differences which may have existed between yourself and the company.
- (8) The letter of application will contain the following statement: "This application for transfer to the above-mentioned station in which there is located an establishment where I formerly was employed, is made with the full understanding on my part of my responsibilities as a meat inspector. I know of no reason why I cannot fully carry out the responsibilities required of me in a fair and impartial manner."

(f) Employees should submit requests, and supporting papers to their present inspector in charge.

The inspector in charge should complete and sign Form MI-418-6 and supply an additional statement as required above in transfers involving employees who previously worked for inspected packers and forward to the Assistant Director of his area.

The Assistant Directors who receive requests for transfer under paragraph (e) will send a photocopy of the special letter of application and Form MI-418-6 to the inspector in charge of the station to which the employee desires transfer, with the request that the facts be verified by discreet inquiry and any other information that may have a bearing on the request for transfer.

If these reports indicate that the employee could not be expected to perform satisfactorily at the requested location, the Assistant

Director will not approve the application. On the other hand, if the reports indicate that he could perform satisfactorily at the new location, he will be notified and his application will be handled in the same manner as any regular application for transfer.

Certain restrictions are necessary on transfers of meat inspectors to locations where they were previously employed by inspected meat packers. Meat inspection employees must realize when they are assigned to stations where job assignments are rotated that their services are most valuable when they can be used at all establishments.

6.8 Personnel desiring authorization to attend meetings should complete Form AD-179 in duplicate. Requests should be submitted through the Assistant Director's office to the Washington Administrative Office well in advance of the date of the meeting or travel date. Two months notice is needed for attendance at International meetings and two weeks for National and Regional meetings.

Form AD-200 should be submitted, in original only, for authorization to travel or use special items not covered by the blanket travel authorization. Examples are: (1) change of official station, (2) travel outside of territory indicated on blanket authorization, and (3) use of special conveyance such as renting a car or use of taxi between hotel and place of business while in a travel status.

When the change of official station is at the employee's own expense, no travel authorization will be issued and any travel time incurred on a workday will be charged to annual leave.

Employees required to attend training programs within their headquarters and who must "live in" will not be issued the usual letter of authorization. Instead, they will be notified by memorandum to attend and to incur necessary subsistence expenses as training expenses. These will be itemized on an SF 1012, Travel Voucher. The authorization memorandum and receipts for lodging costs and each expense item of \$3 or more will be attached to the SF 1012.

PART 7—FACILITIES FOR INSPECTION

7.1 "Due Notice" to the inspector in charge regarding shipment of product from an official establishment will be worked out locally according to the needs of the establishment as well as of the inspection service. When the inspector in charge knows that the operating practices at an establishment meet acceptable standards, he may permit shipping and receiving of U. S. inspected and passed product during hours when an inspector is not on duty, subject to occasional unannounced checks. He may permit breaking of carcasses into quarters

or primal cuts each bearing the mark of inspection. Unmarked product should be packaged and labels bearing the marks of inspection applied only while an inspector is on duty.

7.2 In connection with section 7.4 of the Regulations the following days have been administratively determined as holidays: New Year's Day, Washington's Birthday, Memorial Day, Independence Day, Labor Day, Veterans' Day, Thanksgiving Day, and Christmas. When any of the above holidays fall on Saturday, the Friday immediately preceding is considered to be a holiday; and when any of the above holidays fall on Sunday, the Monday immediately following is considered to be a holiday. Notice of other holidays will be given from time to time. It is the responsibility of the inspector in charge to notify owners and operators of official establishments when such holidays occur. It is also his responsibility to advise owners and operators that when they desire the services of Meat Inspection employees on such holidays they will be required to reimburse the Secretary of Agriculture for the cost of all overtime and holiday work performed.

7.3 (a) Questions have arisen from time to time concerning assignment of inspectors when the requirements for inspection extend over a period of time in excess of 8 hours. In most cases the volume of operations does not remain constant throughout any given period. Obviously, the inspection requirement has a direct relation to the volume and kind of operations that require inspection supervision.

(b) The inspector in charge must utilize the inspectors assigned to his station so as to most effectively provide supervision depending on the kind and volume of operations conducted.

(c) Staggering the hours of inspectors is a proper procedure to be followed by an inspector in charge to cover his inspection responsibility effectively. However, where an inspection responsibility requires the assignment of more than one inspector and there is no change in the inspection responsibility over a period beyond 8 hours, there should be no change in the number of inspectors assigned to the operation at any time during the entire period.

(d) The hours of duty for inspectors should be determined by the inspector in charge on the basis of the operating needs of the station to perform in the most efficient manner the duties required by current plant operations. Decisions with respect to overtime services should be handled precisely as though payment for overtime services were made entirely from public funds. Each inspector who is required to work overtime should be justly compensated for such work. On the other hand, it is the duty and responsibility of each employee of the Division to see that time records accurately represent hours of duty and that there are no unnecessary overtime charges. The recording of an employee's daily hours of duty should not be influenced by practices followed by employees of official establishments who may be operating under contracts with the employer which specify conditions of employment that are not applicable to employees of this Division.

(e) When an establishment becomes delinquent in its payment for overtime or other reimbursable meat inspection service, all questions concerning payment are to be worked out between the company and the Regional Business Office of the Agricultural Research Service. Upon receipt of notification from the business office of a delinquency, the affected establishment should be given notice of intention to withhold overtime or other reimbursable meat inspection service until notification of arrangements for payment of past bills has been received from the business office.

7.4 Following are the current and new rates of the services:

	<u>Current Rate</u>	<u>New Rate</u>
Meat Inspection Division		
Services Performed Under Special Overtime Acts, for the benefit of an official establishment, an importer, or an exporter (9 CFR 7.4)		
Overtime and Holiday	\$5.64	\$5.84

	<u>Current Rate</u>	<u>New Rate</u>
Services Performed Under 31 U.S.C. 686(a):		
Department of the Navy		
Base	\$5.64	\$5.92
Overtime and Holiday	5.76	6.00
Other Government Agencies (Including other agencies of the Department of Agriculture and other divisions of ARS):		
Base	4.80	5.08
Overtime and Holiday	5.36	5.72
Laboratory Fee	5.96	6.40

Services Financed through Trust Funds:

1. Inspection of animal foods (9 CFR 155)
2. Identification and certification service for meat and other products (9 CFR 40)
3. Contract specification work on meat and meat food products (7 U.S.C. 1622-h)
4. Food inspection service (9 CFR 40)

Base	4.80	5.08
Overtime and Holiday	5.36	5.72
Laboratory Fee	5.96	6.40

7.5 Time reasonably employed by inspectors in making out reports connected with post-mortem examination may, when involving overtime work, be compensated for on an overtime basis. No overtime compensation is paid for work involving less than 15 minutes.

7.6 Supervisory inspectors will advise employees on matters relative to personal safety and the control and prevention of accidents. Division employees are not expected to initiate safety programs involving the employees of official establishments, but Division employees in supervisory capacities should include attention to safety factors when giving advice to establishments concerning plant facilities.

7.7 Information on equipment and facilities for the sanitary conduct of operations and inspection should be obtained from the pamphlet, "U. S. Inspected Meat Packing Plants."

PART 8—SANITATION

8.1. The booklet, "U. S. Inspected Meat Packing Plants," concerns sanitary construction and equipment.

8.2 (a) Inspectors in charge are expected to assure that potable water from an approved supply is used in edible products departments and in associated areas.

(b) Before the water supply is accepted full consideration should be given to its source and the distribution system within the plant.

(1) Water from an approved public supply may be regarded as acceptable as delivered to the establishment.

(2) When the establishment uses a private water supply a report on the bacterial quality of the water taken inside the plant should be required at least every 6 months or at any other time the inspector has reason to question the condition of the water. The report should cover an examination of water, taken at a location specified by the inspector and examined by the local health agency having jurisdiction over the water supply in the area at the request of the establishment.

(c) Water may become nonpotable as it is distributed in the plant. Therefore, inspectors should give regular attention to the condition of all storage facilities and pipelines in the establishment. Hazards such as dead ends of pipelines, improper cross connections between potable and nonpotable water and the absence of anti-back siphonage devices should be eliminated. Where use of nonpotable water is permitted for certain purposes, its use must be accompanied by adequate safeguards to assure that it cannot possibly come in contact with edible product or pollute the potable water supply.

(d) The identification of pipelines according to use will aid the inspector in preventing product contamination. The establishment should use either the following recommended identification system or any other acceptable to the inspector in charge.

Fire lines	Red	Potable water lines	Green
Sewer lines	Black	Non-potable water lines...	Black
Brine lines	Black	Inedible product lines ...	Black plus name
Gas lines	Yellow	Ammonia lines	Blue
Air lines	White	Edible product lines	Green plus name
		Curing pickle lines	Green plus name

8.3 (a) The following materials have been accepted for use in official establishments for general cleaning:

Sodium carbonate (soda ash, sal soda)	Tetrasodium pyrophosphate
Sodium hydroxide (caustic soda, sodium hydrate)	Tripolyphosphates
Sodium metasilicate	Soap
Sodium bicarbonate	Lime
Trisodium phosphate	Synthetic detergents
Sodium metaphosphate	(wetting agents)
	Borates (if with strong alkalis and not in an excess of 5%)

(1) Detergents for use in official establishments should be restricted to those that have been passed by the meat inspection laboratory. Heavily perfumed soaps and strong smelling disinfectants or deodorizers are not permitted. Only approved liquid soap is suitable for use in slaughtering and other meat handling departments. Other soap approved by the meat inspection laboratory may be used in dressing rooms.

(2) Acceptable sanitizing agents follow:

Sodium hypochlorite

Chloramine T

Quaternary ammonium compounds

Aqueous solutions of iodine and certain types of non-ionic synthetic detergents

Hydrogen peroxide

Aqueous solutions of special agents may be used as sanitizing agents and mold inhibitors on equipment, floors, walls, and ceilings of edible product departments of official establishments in accordance with the following:

Solutions of these compounds may be used on edible product equipment and on floors, walls, and ceilings only (a) after the usual cleaning operations, and (b) after removal of all meat from the room or compartment unless it is effectively protected from contact with the solution. Sanitizing agents must not be used as a substitute for thorough and effective cleaning. Residues must be removed from edible product equipment by thorough rinsing with clean water before the equipment is again used for handling product. However, residues of the compounds need not be washed from floors, walls, and ceilings unless, in the judgment of the inspector in charge, the presence of such residues is objectionable.

The strength of the solution of quaternary ammonium compounds customarily used does not exceed 1 ounce of the 10-percent aqueous solution, or one-tenth ounce of the dry chemical, to 4 gallons of water. Avoid bringing the concentrated solution or the dry chemical into contact with the eyes or nasal passages because of the extremely irritating effect on mucous membranes. Solutions of sodium hypochlorite and chloramine customarily used do not contain more than $\frac{1}{2}$ of 1 per cent available chlorine (5,000 parts per million).

Solutions containing approximately 50 p.p.m. of chlorine, iodine, or quaternary ammonium compound may be used as a rinse, after washing, for the hands of employees handling meat food product. Solutions containing approximately 200 p.p.m. of chlorine, iodine, or quaternary ammonium compounds may be applied to equipment which comes in contact with meat or meat food product. It will not be necessary to remove

product from the room when these solutions are used but care should be taken to avoid contact with product. Equipment should be rinsed with clear water following the use of such solutions. However, rinsing of employees' hands should not be required. Sodium hypochlorite and Iodophors (aqueous solutions of iodine and certain types of nonionic wetting agents) may be used to produce the chlorine and iodine respectively.

Use of the sanitizing material should not be permitted to interfere with thorough washing and cleaning of equipment and employee's hands whenever necessary. The beneficial effects of using a sanitizing solution will not be obtained unless the area used is thoroughly cleaned.

(3) The following acid cleaners may be used for removing corrosion and rust (not to be used where contact with exposed product may be made):

Sodium bisulfate	Glycolic acid
Phosphoric acid	Sulfamic acid
Citric acid, lactic acid or other harmless organic acids	
Hydrochloric acid (muriatic acid)	

(b) The following materials have not been accepted for general cleaning in official establishments:

Borates (unless with strong alkalis and then not over 5 per cent of mixture)	
Sulfites	Fluorides
Oxalates	Fluorosilicates

Chemicals interfering with inspection because of strong odor

(c) Chemicals such as sodium hydroxide, sodium carbonate, various sodium phosphates, sulfates, and sulfite may be used for the treatment of water in boilers. Preparations containing sodium sulfite must be decharacterized so as to preclude its presence in meat food products. It may be decharacterized by 33 per cent of its weight of sodium hydroxide, by 100 per cent of its weight of sodium carbonate, by 50 per cent of its weight of trisodium phosphate, or by not less than 5 per cent tannin or lignin.

Amines (morpholine, cyclohexylamine, octadecylamine or octadecylamine acetate) also may be used to treat water in boilers. Octadecylamine is limited to no more than 2.5 p.p.m. in steam condensate. The other amines are acceptable in concentrations of no more than 10 p.p.m. in steam condensate.

8.4 Elimination and destruction of insects and rodents in and around meat packing plants is vital to good sanitation. Two principle should be followed: (a) prevent their breeding, and (b) prevent their entrance into establishments. In nearly all cases the owners of adjoining properties and the local health authorities will cooperate

in developing a program for insect and rodent control. The management should obtain such cooperation. Any place that will afford food, water, and a hiding place is a potential source of pests. The most common places are manure piles, trash piles, garbage dumps, accumulations of paunch and stomach contents, and hog hair. Regulations do not permit such accumulations on the premises of official establishments. The cooperation of the local health authorities should be solicited by the management in eliminating such breeding places from the vicinity of meat packing plants.

Buildings and equipment that harbor pests should be repaired or replaced so as to eliminate breeding and hiding places. Walls, floors, and ceilings that have been tunneled by rodents should be replaced with rodent-proof material, such as concrete or brick. Tunnels may be blocked with 17 gauge hardware cloth, glass, metal, or other rodent-proof material. Stone and brick walls should have the joints pointed up flush and smooth, and all cracks, crevices, and openings around pipes, etc., should be sealed tight. Walls, ceilings, and partitions should be of tight-fitting material that will not permit the entrance or hiding of cockroaches and other pests. Floor drain strainers should be in good repair and should remain in place so as to prevent the entrance of rats through drainage lines. Dressing rooms and lunch rooms should be equipped and maintained so as to eliminate any breeding or hiding places.

Lockers should be examined regularly by the management and inspectors to see that they are kept clean and free from pests. Overcrowding (more than one person to a locker) should not be permitted, since it is difficult to keep overcrowded lockers clean and free from cockroaches. Dry storage rooms should be kept neat and clean. The stored material should be arranged so that as the supplies are moved the area can be thoroughly cleaned. Most dry stores can be placed on racks having a clearance of at least 12 inches from the floor and so arranged that the floor beneath the racks can be readily cleaned. If racks are not used, the dry stores should be closely piled so as to eliminate any possibility of runways or harborage for rodents. All openings that may admit rodents, birds, flies and other pests should be effectively screened.

When pests do gain entrance to official establishments in spite of vigorous attempts to keep them out, certain eradication methods are permitted. This is an indication that the preventive measures have not been entirely successful and the management and inspectors should determine where they have failed and act to prevent a recurrence. It takes ingenuity to cope with all of the various kinds of insects and rodents. The goal of complete eradication of pests in official establishments is definitely possible and this goal should be attained.

8.5 Following is a description of permitted methods for the control of insects and rodents by the use of chemicals:

(a) Fumigants

(1) Hydrocyanic acid gas: Fumigation with this gas is effective for most types of insects and rodents. Since this gas is extremely poisonous to man as well as to insects and rodents, permission for its use must first be obtained from the inspector in charge and a competent, experienced person must be placed in direct charge of operations. Certain foods absorb the gas; therefore, when foods other than meat are to be exposed, prior permission for the fumigation should be obtained from the local health authorities. Exposed meats or packaged meats need not be removed from the rooms being fumigated. After fumigation the rooms should be well ventilated and tested by a skilled fumigator before inspectors or workmen enter the rooms. Ventilation must also be sufficient to assure complete removal of the gas from the surface of food products. Hydrocyanic acid gas may also be employed to eradicate mites, skippers, ham beetles, and the like from infested hams and similar products. Follow this by removal and condemnation of infested meat.

When liquid hydrocyanic acid is used, the equipment for releasing the gas should be so constructed and controlled as to positively

prevent any of the liquid hydrocyanic acid from contaminating any product, and only the gas should be permitted to escape from the fumigating equipment.

(2) Methyl bromide gas: Fumigation with this gas is permitted on the same basis and with the same restrictions as were set forth for hydrocyanic acid gas.

(b) Insect sprays

(1) Kerosene, deodorized kerosene, or other acceptable solvent solutions of pyrethrum extracts, rotenone, allethrin, organic thiocyanates or lethanes and not more than 1 per cent of pyrethrum-allethrin synergists such as piperonyl butoxide, N-propyl isome, sulfoxide, N-octyl dicycloheptane dicarboximide (MGK 264, etc.) properly formulated may be used as sprays for the elimination of cockroaches, flies and other insects provided exposed meats are removed before spraying is begun and the premises are cleaned by thorough washing after spraying is completed. These insecticides may also be used in an aerosol bomb in solution containing up to 5 per cent of these chemicals properly formulated collectively or individually under the same circumstances. Warning! Sprays containing some of the organic thiocyanates are quite toxic to animals and man, and when absorbed through the skin, ingested, or inhaled may cause serious illness. It is therefore considered wise for employees engaged in this work to wear properly designed masks to prevent inhaling the spray and clothing that will prevent contact of the chemical with the skin.

(2) The residual action of DDT, chlordane, lindane, malathion, and more concentrated solutions of some other insecticides is usually effective against flies and the use of these solutions around the outer premises and inedible products departments has been satisfactory. A liberal application of these preparations on fences, the walls of the scale houses, inedible products loading docks, boiler rooms and the like, affords opportunity for flies attracted to the establishment to come in contact with the insecticide material and be killed before they can enter edible products departments. By contrast with this satisfactory use of insecticides, their application to walls, ceilings, and equipment in rooms where exposed meat or product is handled should not be permitted. The deposit of insecticide cannot be readily removed and continues to act rather slowly against flies or other insects which when overcome or killed may fall into the product. As the action of the insecticide is continuous there is no practical way to protect the exposed product from contamination with dead insects. Therefore, the use of these insecticides is limited to places where exposed meat is not handled.

(3) So-called knock-down sprays containing pyrethrum or allethrin do not have a residual killing action and may be used in places where exposed meat is to be handled according to the restrictions outlined above. As these insecticides act very quickly, it is possible to kill all the flies in the room and with a minimum of labor wash down the excess insecticide and any flies that have been killed, before exposed meat is brought into the room. This use of the "knock-down sprays" in addition to the application of residual insecticides in the manner already outlined should control flies on premises that are kept clean and free of fly breeding places.

(4) The use of 1½ fluid ounces of emulsifiable 50 per cent strength malathion added to 5 pounds of granulated sugar and thoroughly mixed with a small amount of coloring (blue or green) to give a distinctive color to the mixture is a very satisfactory bait material around livestock pens and inedible departments of official establishments. Care should be taken to place the bait so that it cannot be ingested by livestock.

(5) Colored sugar baits (blue or green) containing 1 to 2 per cent of either Diazinon or Dipterex have also been used effectively for fly control in these areas.

(6) Deodorized kerosene solutions of pyrethrins or allethrins or a combination of the two containing not more than 1 per cent of piperonyl butoxide may be used in the form of an aerosol in all departments, in accordance with the restrictions applicable to pyrethrum extracts.

(7) Solutions containing more than 1 per cent of piperonyl butoxide, N-propyl isome and N-octyl dicycloheptane dicarboximide (MGK 264) and solutions of chlordane, lindane, methoxychlor, and malathion with or without other approved insecticides may be used with the limitation applicable to DDT, that is, outside edible products departments.

(8) Allethrin is acceptable on the same basis as pyrethrin, that is, in deodorized kerosene solution or other approved carrier.

(9) N-propyl isome is acceptable on the same basis as piperonyl butoxide.

(10) N-octyl dicycloheptane dicarboximide (MGK 264) is acceptable on the same basis as piperonyl butoxide.

(11) Insect repellents containing di-n-butyl succinate as the active ingredient are effective around loading docks, door and window facings, and similar areas of official establishments.

(c) Insect powders

(1) Any of the dry insecticidal compounds listed above when mixed with dry inert material are acceptable for use as an insect powder in accordance with the restrictions applicable to the same insecticide when used in insect sprays.

(2) Sodium fluoride, powdered pyrethrum, rotenone, borax and boric acid, and powders containing organic thiocyanates or DDT in an inert base may be used for the elimination of cockroaches under the same restrictions governing the use of sprays. With the exception of powders that possess a definite brown color, all powders shall be definitely colored blue or green.

(d) Rodent baits

(1) Anticoagulants: Rodent baits composed of Warfarin, Pival, Fumarin, Diphacin, PMP, or Prolin and cracked cereal grains or blue or green colored cereal or other vegetable meals or flours may be used in edible departments provided the layout has been approved by the inspector in charge and the bait is contained in boxes plainly marked RODENT BAIT. For proper adherence cracked cereal grains should be thoroughly mixed with enough melted animal or vegetable oil to lightly coat each particle before the addition of the anticoagulant. This will require approximately 2 oz. of oil to 5 pounds of grain. Each bait box will be marked with a serial number and the name of the firm or individual responsible for the rodent control. Bait boxes will be so constructed that all sides, top and bottom are capable of being closed and fastened leaving only openings for the free entrance and exit of rodents. Aqueous solutions of anticoagulants may be used in drinking fountains similar to those used in the poultry industry provided the solution is colored green and the fountain marked and used in bait boxes of the same type and markings as described above. Bait boxes and bait boxes containing fountains for dispensing dry and liquid anticoagulants may be allowed to remain continuously in departments having a dry clean-up so long as the need exists and the box does not become a nuisance. Bait boxes placed in areas having a wet clean-up must be placed after the clean-up and removed to an acceptable dry area prior to the beginning of operations. Anticoagulants produce internal hemorrhages in rodents and other warm-blooded animals and must be eaten over a period of 2 to 10 days to produce a lethal effect. The physiological action of these chemicals is similar to that of the dicumarol widely used in medicine as an anticoagulant for blood. It must be remembered that bait boxes within the building of an establishment are a means of eliminating rodents as opposed to controlling rodents. Control should be accomplished by rodent proofing buildings and maintaining a rodent free zone around buildings.

(2) Red squill: This substance mixed with proper bait is highly toxic to rats. Baits shall not be placed in edible products department until after operations have been ended for the day. All uneaten baits must be gathered up and destroyed before operations are begun the next day. Baits must not be placed in dry salt cellars. They may be placed in other departments containing exposed meats, but care must be taken that they are so placed as to prevent contamination of the meat.

(3) Tracking powders and sticky boards: Tracking powders colored blue or green and sticky boards may be used in departments having a dry clean-up, provided there is no exposed product in the department. Sticky boards may also be used in departments having a wet clean-up, provided there is no exposed product and that the sticky boards are placed after the clean-up and removed prior to beginning of operations. Neither tracking powder or sticky boards shall be used in a manner to create a nuisance.

8.6 (a) Storage and use of insecticides and rodenticides. Insecticides and rodenticides when stored in official establishments shall be in a location acceptable to the inspector in charge and shall be under the supervision of a responsible establishment employee. When used by an establishment employee, the use including preparation and placing of baits must be under the direct supervision of a Division inspector. When used by other than an establishment employee, these materials shall be used only by pest control operators licensed by the state in which they operate. No condition that may be a source of danger to human health or that is not consistent with proper sanitation or inspection should be permitted to develop.

Samples of insecticides and rodenticides intended for use in official establishments need not be submitted to the Washington meat inspection laboratory. It is the responsibility of inspectors to see that each preparation contains only permitted materials and that it is used in accordance with Meat Inspection requirements. Particular attention should be given materials used by pest control operators to be sure that they are acceptable and correctly used. Manufacturers of these materials are required to show a list of active ingredients on the label. Insecticides and rodenticides in containers not showing this information on the label should not be accepted.

(b) The following list of permitted insecticides, rodenticides, and fumigants summarizes those materials which have been approved:

Insecticides

(1) The following may be used in all areas and where product is handled provided exposed product is first moved and the equipment cleaned by thorough washing before operations are resumed:

Deodorized kerosene solutions of:

Pyrethrum extract	Organic thiocyanates (lethane, thanite)
Rotenone	
Allethrin	Pyrethrins

One per cent or less of the following insecticides, singly or in combination: Piperonyl butoxide, N-propyl isome, N-octyl dicycloheptane dicarboximide (MGK 264) or sulfoxide. Up to 5 per cent of these chemicals collectively or individually may be used in an aerosol bomb or fogging machine which produces equivalent mist.

(2) Use of the following is limited to areas where exposed product is not to be handled:

Deodorized kerosene solutions of:

DDT	Lindane	Ronnel	Kepone
Chlordane	Malathion	DDVP	Dipterex
Metoxychlor	Diazinon	Entex	

Not more than 1 per cent of piperonyl butoxide and N-propyl isome, N-octyl dicycloheptane, dicarboximide (MGK 264) or sulfoxide singly or in combination.

(3) The following substances when mixed with dry inert materials may be used as insect powder for the elimination of cockroaches, under circumstances which absolutely preclude contact with product:

Sodium fluoride (must be definitely colored green or blue)	Powdered pyrethrum
Borax	Powders containing organic thiocyanates (lethane, thanite)
Boric Acid	
Rotenone	

DDT - Insecticide powder containing DDT must not be used in any area where edible product is handled.

Rodenticides

The following must be used under circumstances that absolutely assure no contact with product:

Red squill
Warfarin

Fumarin
Pival

PMP
Diphacin

Prolin

Fumigants

The following must be used only under supervision of a licensed and experienced operator - extremely dangerous. Ventilate premises thoroughly:

Hydrocyanic acid gas Methyl bromide gas

(c) The use of insecticides, rodenticides and fumigants containing materials other than those listed above should not be permitted.

(d) When proposals to use other insecticides, rodenticides, or fumigants are received they should be forwarded to the Washington office for consideration. Proposals to use accepted materials in a manner other than that which has been outlined should also be forwarded to the Washington office.

(e) Because of its extremely high toxicity and physical characteristics (odorless, colorless and tasteless), 1080 (sodium fluoroacetate) and rodenticides having similar physical characteristics with equal or greater toxicity have not been accepted for use on the premises of official establishments. Also, because of their extreme toxicity, compounds of arsenic, strychnine, thallium, and yellow phosphorus are not permitted.

Personnel—Dress—Conduct

8.7 Division employees must not smoke while on duty or while in rooms where meat or meat product is prepared or handled. Establishment employees must not be permitted to smoke while working with exposed product. If the management of the establishment has restrictions pertaining to smoking, such requirements should also be observed by Division employees.

8.8 Spitting on the floor should be prohibited.

8.9 All employees working in departments where exposed product is handled should wear head coverings to prevent hair from falling into the product.

8.10 Leather aprons, wrist guards, and the like used as safety devices for employees engaged in cutting or boning meat must be

maintained in a clean and sanitary manner. To assist in maintaining leather aprons in satisfactory condition, a clean, washable cloth covering may be worn over the apron.

8.11 Wearing of badges, identification cards, campaign buttons, and similar articles on outer clothing by persons who handle products should be discouraged. However, similar articles necessarily worn must be so attached that their accidental inclusion in product will be definitely precluded.

Contaminants—Foreign Material

8.12 Magnetic traps have been found effective in removing iron particles from chopped meat products. They should not be used as a substitute for proper inspection procedures.

8.13 The following possible sources of contamination are given to aid inspectors in carrying out their responsibility to prevent contamination of product:

(a) The edges of shovels should be ground as often as necessary to prevent the rolling edges from crumbling into product. Cast alloy shovels made of the softer metals require close attention.

(b) Staples from metal stitching machines represent a dangerous source of contamination. Operation of the machines near open containers of product should not be permitted. Metal-stapled containers and wirebound boxes of product should be opened with great care.

(c) Metal tag fasteners used to apply numbered identification tags in the slaughtering departments should be removed after they have served their purpose. Other metal tag fasteners, tags, wood and metal skewers, etc., should be completely removed from carcasses prior to cutting or boning. Tag fasteners that cannot be readily removed from the meat should not be permitted.

(d) Care should be exercised in opening slack barrels and other containers closed with nails to see that nails and wood splinters do not enter the product.

(e) Attaching paper or burlap barrel covers by means of small staples is not permitted.

(f) Worn can openers, metal cut by friction, broken or worn parts of equipment, wire used to suspend overhead equipment, loose hooks on cooler racks, metal strapping from fiber containers, and broken wire from bacon hangers and belly spreaders are all sources of metal contamination which should be given careful attention.

(g) Staining of product through contact or friction with aluminum can largely be avoided by the use of anodized aluminum hooks, rails, pipes, and sheets. The anodic coating may erode in time and anodizing becomes necessary to prevent contamination of product. Use of hard metal hooks, such as galvanized iron or stainless steel or aluminum rails, may cause abrading of the rail surface and deposit of small particles of metal on the product.

(h) Fine wire brushes or steel wool should not be used on product, or on equipment that will come in contact with product.

(i) Metal trucks and equipment that have been welded should be carefully examined to see that they are free from metal beads and pieces of slag before being used.

(j) Frequent examination must be made of multiple-needle pickle-injecting equipment. When a needle is missing from the device, a diligent search must be made until the broken needle is located or accounted for.

(k) Enamelware is not acceptable.

(l) Unprotected light bulbs should not be suspended directly over choppers, grinders, mixers, and similar equipment. Burned-out light bulbs should be placed in rubbish containers immediately on removal from the electric fixture. Special care should be given to the disposal of fluorescent tubes, which may contain a poisonous gas. Such tubes should not be broken in an edible products department of the establishment. Milk, beverage, and other glass bottles should not be permitted in processing departments. Broken or cracked window panes should be repaired promptly.

(m) Scaling paint, dust, and flaking rust must be scraped from overhead structures in edible products departments. Condensation should not be permitted. Condensation can be effectively controlled by circulation of heated air in nonrefrigerated rooms. In coolers, insulation of walls or ceilings, or the application of heat by means of very small steam lines near the ceiling, will control condensation without seriously interfering with refrigeration.

(n) Inspectors should assure themselves that containers and coverings for product, including metal lard drums which may have a coating on their inner surface, are acceptable for use. Slack barrels and similar containers should be carefully examined for wood splinters and lined with suitable material to avoid contamination with splinters. When paper is used to line containers, it should not disintegrate when in contact with meat and juices. All paper adhering to the outer surface of frozen blocks of meat should be removed before the blocks are cut. In some cases, copper coated

staples have been used in fiber containers. When in contact with meat, these staples cause a green discoloration which should be removed prior to use of the product.

(o) In opening burlap- or muslin-covered slack barrels care should be taken to completely remove the cloth covering before puncturing the protective paper covering under the cloth.

(p) Cloth, paper, or other containers of meat products or of ingredients such as sugar or spice should be dumped in such a manner that lint or dirt on the outer surface will not contaminate the product.

(q) Sawdust should not be used on benches or equipment or on floors in areas where operations such as grinding, boning, or cutting are being done. Sawdust used on floors of coolers must be clean and free from objectionable odors and should be replaced daily. Only a very thin covering should be used.

(r) Walls or posts constructed of masonry materials should be protected by suitable guard rails.

(s) In some elevator shafts moisture from the threshold of the floor above frequently falls into the trucks of meat being moved on or off the elevator at the lower levels. A method devised to eliminate this condition has proved very satisfactory. A channel is first cut into the vertical face of the floor support pitched to the corner of the shaft. Then a gutter of heavy steel is attached in the opening with lag screws, and cemented in place. This gutter, being open, can be readily cleaned. It conveys all moisture to a pipe in the corner of the shaft which discharges into the drain in the pit.

(t) All equipment in which lubricating grease or oil is used should be examined carefully to make sure that there is no possibility that the lubricating material may get into the product. Water forced under a linking machine becomes contaminated with the heavy lubricating machine grease that has dropped onto the table from the working parts of the machine. To prevent contamination of sausage by this grease-and-water combination, the linking machine may be placed in a stainless steel pan at least 2 inches deep. If the possibility of contamination of products by lubricants exists, the establishment should be required to take suitable corrective measures without delay.

(u) The sprays in Jourdan-type cookers may be arranged so that water strikes the roller assembly of sausage cages or smoke trees and washes grease or oil down onto the product and into the water reservoir at the bottom. To correct this condition, the sprays may be lowered, or a splash shield may be placed on both sides of the rail and extended down from the top of the cabinet a sufficient distance to prevent the rollers from being sprayed with water.

(v) Lead seals or other lead devices which are directly attached to the meat or product or which come in contact with meat or product other than dried beef, summer sausage, and similar dried meat or product, are not permitted.

(w) Metals such as copper, cadmium, lead, and the like are not acceptable for use in the construction of containers, fittings, pins, and similar devices when such metal comes in contact with product.

(x) Metal drums coated on the inner surface with lacquer or resin may be used for rendered fats provided the coating is smooth, odorless, hard, and does not peel or blister. The coating should be approved by the Washington office before its use is permitted. Such approval is usually given only to the manufacturer, and then only after submission of a statement showing the chemical composition, intended use, method of application, action while in contact with water and fat, and any toxicological data deemed necessary.

(y) Several types of machines used to overwrap cartons of product, such as sliced bacon, luncheon meat, frankfurters, etc., are designed in a manner requiring product in a carton to be conveyed beneath the heat sealing unit before the wrapper is applied. Inspectors should closely examine such equipment to determine if the construction permits product contamination. If so, the establishment should be required to install a removable rust-resistant metal tray just below the heat sealing unit.

Contaminants—Bacterial

8.14 The pusher bar of some frozen meat choppers feeds frozen blocks of meat to the chopping blade. There is a space of a quarter inch or more between the pusher bar and the bed of the chopper. The pusher bar should be removed at the close of a day's operation and thoroughly cleaned. It should be left unassembled and allowed to air overnight.

(a) Sausage-grinder plates of the so-called reversible type are constructed with removable bushings and sleeves. This permits the accumulation of a considerable amount of meat, fat, and meat juices on the inner surfaces of the various demountable parts during grinding operations. The parts must be completely demounted for cleaning daily.

(b) The feeder screw of most meat grinders is cast, and the center consists of a hollow core. It is very important that close examination be made of such equipment to detect any crack, flaw, or faulty construction that would result in an unsanitary condition.

(c) The hollow aluminum emptying plug in some silent cutters has a pan in the bottom and is held in place with small stove bolts seated in the body of the plug. At times, these become loose and disappear. Continued use of the chopper causes the meat juices and particles of meat to get into the plug proper. The pan can be removed leaving the opening, which can then be properly cleaned. The packing nut at the top has a gasket and cap to keep grease out of products. To make this packing nut more secure, cap screws should be used, and the thread ends drilled permitting them to be held in place by a wire, thus eliminating any chance for metal to get into meat products.

(d) Covers to clean-out openings of sausage-stuffing machines should be removed at frequent intervals and the interior of the stuffers examined to determine the need for cleaning. The frequency with which the covers are removed and the interiors examined and cleaned depends on the kind of product handled. Particular attention should be given to the interior of stuffers. If particles of meat, fat, liquids, and the like are found, the gasket is worn, defective, or improperly adjusted, and permits material to by-pass the piston. When such a condition is found, the piston should be "pulled" in order that proper adjustment can be made and the gasket replaced if necessary.

The frequency with which pistons should be pulled depends largely on the condition found on the interior of the cylinder as observed through the clean-out openings and from the top when the piston is in the "down," or loading, position. The kind and consistency of product for which the stuffer is used will have a bearing on the frequency of pulling the piston for thorough cleaning. Thus, a stuffer used for a more or less stiff and coarse product would not ordinarily need to have the piston pulled as often as a stuffer used for a soft or pastelike product, providing the gasket, piston, and cylinder walls are in good condition. When pistons are pulled they should be examined for (1) any appreciable degree of deterioration of the gaskets or any detached fragments that might find their way into product; (2) accumulation and possible decomposition of product beneath the gasket or in the space between the piston and the cylinder wall; and (3) any other unsanitary condition that might be present. Attention should also be given to a possible accumulation of product beneath the overhanging edge of the safety ring bolted to the top of the cylinder. Pistons consisting of two (upper and lower) pieces should likewise be given attention at the time they are removed from the cylinder to determine whether any product or material has found its way into their interior.

When compressed air is used to operate a stuffer, an effective filter should be installed in the air intake so that only filtered air enters the compressor. The compressed air storage tank should be equipped with a drain so that accumulated oil and moisture can be drained away frequently. Water and oil traps should be installed in the air lines between the compressed air storage tank and the stuffer. It is desirable that the spent air be exhausted outside the building so that fine particles of oil and moisture do not permeate the air in the sausage-stuffing department.

(e) The stainless steel strips on the base of some bacon slicing machines do not fit tightly, and some fat and meat juices work their way under the strips and become sour or rancid. These strips can be removed and the area under them cleaned. The strips can then be welded to the base with a stainless steel weld which is ground smooth and polished. Also the guide rod for the meat holder on some bacon-slicing machines has a recessed area at one end in which a certain amount of fat and grease accumulates. The guide rod should be removed as often as necessary to maintain proper sanitation, and the recessed area should be properly cleaned daily.

(f) The construction of gate valves used on the lower openings of edible rendering tanks permits passage of a considerable amount of meat tissues, bone fragments, fats, and the like into the valve bonnet. To assure sanitary maintenance of this type of gate valve the inner parts of the bonnet must be flushed daily. Furthermore, the valves must be completely dismantled as often as necessary for thorough cleaning and inspection. Several acceptable methods of installing openings into valve bonnets for daily flushing with hot water and/or steam have been devised. Combination steam and hot water lines may be permanently connected to the bonnets; however, if this is done adequate precautions to prevent back-siphonage into the potable water supply are necessary. Gate valves used for the purpose described above should be provided with similar facilities for daily clean-out and a program of dismantling as often as necessary should be initiated without delay.

(g) Expellers used in rendering of edible products must be cleaned thoroughly following use. All parts of this equipment should be accessible for cleaning and inspection. To accomplish this, it has been found necessary to require removal of the plates forming the barrel around the press worm. Also, demounting or providing clean-out and inspection openings in the feeding mechanism has been found necessary.

Equipment—Care, Reconditioning

8.15 (a) Properly equipped tables, sprays, and the like should be furnished wherever necessary for cleaning product that has accidentally become soiled.

(b) Equipment should be provided for receiving trolleys, gambrels, sticks, and smoke sticks for transfer to a suitably equipped place for cleaning before reuse.

(c) Since ozone affects the sense of smell and also masks odors, thereby interfering with inspection, use of lamps or equipment that produce ozone in such quantity as to interfere with inspection is prohibited in official establishments other than in coolers set aside for the so-called quick-aging of beef.

(d) Unnecessary pipes, wires, strings, and other material should be removed and no trash should be allowed to accumulate.

(e) Cutting boards should be as small as is practical for the purpose. Such boards should be kept smoothly planed and removed daily for cleaning on all surfaces.

(f) Carcass shroud cloths should be thoroughly rinsed following washing to assure the removal of all soap or detergent compound.

(g) Storage compartments of "snow-ice," "flake-ice," "pac-ice," and similar equipment should be lined with stainless steel or other rust-resisting metal. The metal should be of sufficient thickness to withstand repeated striking of a shovel without puncturing. Suitable perforated, rust-resisting, and removable metal drainage plates should be provided in the bottom of the ice storage compartment, and frequently inspected to assure their cleanliness. Some of the equipment used for the production of various forms of flaked ice is so constructed that the water resulting from the melted ice is collected in a space below the ice storage compartment. This water may not be used for the production of ice nor should it be permitted in potable water lines or supply. There is no objection to prechilling the water intended for the manufacture of ice by circulating it in closed coils submerged in the cold water beneath the storage compartment.

(h) Corrosion on galvanized metal equipment may be prevented by frequent thorough cleaning followed by a light application of colorless, odorless, paraffin oil. Equipment that is to come in contact with product should be washed before it is used, in order to remove excess oil.

(i) Wooden second-hand containers that have been reconditioned prior to receipt at an establishment should not be accepted for use since it is impossible to give the inspection necessary to determine fitness for use as contemplated in section 8.12(a) of the Meat Inspection Regulations. Wooden containers are frequently used in industry for various chemicals and insecticides, some of which are highly poisonous. Containers previously used to hold food may contain vermin excreta and decomposed material consisting largely of food spoilage organisms and dangerous toxins. As the complete removal of dangerous substances cannot be accomplished with certainty from containers made of porous material such as wood, such containers that show evidence of dangerous contamination should be rejected.

(j) Second-hand containers made of nonporous material, such as steel drums, may be reconditioned without prior inspection; however, inspectors should examine such containers very carefully to determine that effective cleaning and preparation for use has been accomplished. The inspection would include—

(1) Wiping the inner surface of the container with a clean white cloth or towel to determine whether all former contents have been removed.

(2) Looking for a spotted appearance of the inner surface which may be an indication that the new lining will not adhere over improperly cleaned old linings or rusty surfaces.

(3) Looking for dents in chime and sides of drum. These areas should be free from damage that would interfere with satisfactory cleaning and inspection. In determining the acceptability of steel drums, inspectors should apply the usual product container requirements for cleanliness and absence of probable sources of contamination. The acceptability of the coating on the inner surface of any metal container can be determined by obtaining from the management the name of the lining material; name and address of the firm that applied the coating, and forwarding this information to the Meat Inspection Division, Washington, D. C. 20250.

(k) Inspectors should give close attention to the reconditioning of wooden curing vats where such equipment is still used. After being emptied, the vats should be flushed with water and removed from the curing department. All slivers, blisters, badly discolored wood and ridges should be removed from the inner surface of the vat and a smooth clean inner surface should be obtained. The outer surface of the vat should be smooth with the hoops free from corrosion. Badly rusted hoops should be replaced with new galvanized or stainless steel hoops. After the inner and outer surfaces of the vat have been properly smoothed, it should be flushed with clean water and steam to remove particles of wood and dust. A suitable truck should be used for returning the vats to the curing department since rolling the vats on the floor results in contamination of the outer surface and top of the vat.

Paraffined paper cups have been used to close the bung hole of reclaimed or second-hand barrels and tierces to prevent contamination of the interior.

8.16 The series of poster, "Hy'n Gene", are presented to help develop an awareness of sanitary practices necessary to assure a clean, wholesome meat supply. The posters should be displayed prominently on bulletin boards and in operating departments and welfare facilities of official establishments, in order that those engaged in food handling may be aided in carrying out the ideas expressed therein.

PART 9—ANTE-MORTEM INSPECTION

9.1 The management of the official establishment is expected to make such provisions as are necessary to enable the inspector to

perform an efficient ante-mortem inspection of all animals on the day of slaughter. This includes furnishing competent help, adequate light, conveniences for inspection (properly arranged chutes and properly identified pens for segregating suspects and condemned animals), and thermometers for taking temperatures. Ante-mortem inspection (1) aids in eliminating those animals having conditions undetectable on post-mortem inspection, (2) prevents the unnecessary contamination of the slaughtering department by eliminating obviously unfit animals, (3) furnishes added information necessary for proper disposition of carcasses on post-mortem inspection, and (4) provides an opportunity to identify symptoms from misuse of drugs, pesticides, arsenic, lead, etc. The establishment is required to provide the necessary equipment, facilities and assistance to enable the inspector to perform an effective ante-mortem inspection. Part 9 of the Meat Inspection Regulations clearly identifies those animals required to be "suspected" or "condemned".

The selection of those animals showing abnormal conditions, the supervision of their segregation and the preliminary remarks on the Form M.I. 402-2, when required, shall either be performed by a veterinary meat inspector or a meat inspector under the general supervision of a veterinary meat inspector. However, the final diagnosis and disposition on ante-mortem inspection of suspect and condemned animals must be made by a veterinarian.

While attention must be given to all abnormal animals, the veterinarian should give particular attention to the so-called "downer" animals. "Downers" that are not bright and alert are not acceptable for slaughter. In some cases these animals appear normal and their being down is attributed to an injury; therefore, they are permitted to be slaughtered as suspects. However, in a few cases no apparent cause for the animal being down is detected on post-mortem examination. In such cases, specimens may be submitted to the Biological Sciences Laboratory to assist the veterinarian in making the proper disposition. The veterinarian must make use of every available resource to assure only wholesome products are identified as "U. S. Inspected and Passed".

9.2 Insofar as it is practical, animals should be inspected both while at rest and while in motion.

9.3 A reactor to the tuberculin test that has died otherwise than by slaughter or that is condemned on ante-mortem inspection should be given a post-mortem examination in the inedible products department. The findings of the post-mortem examination should be reported to the Animal Disease Eradication Division field office and to the State live-stock sanitary official of the State where the animals were tested.

9.4 The identification of tuberculin reactors should be accomplished with care, which includes making a record of the reactor numbers directly from the metal tags.

9.5 When tags are missing from animals otherwise identified as reactors, accurate descriptions should be entered on all necessary reporting forms, including the estimated or known weight, presence or absence of brand marks on the jaw or elsewhere, presence or absence of horns, breed, color and markings, and sex. This information will be useful to those responsible for tuberculosis testing.

9.6 Officially tagged and branded brucellosis reactors will not be treated or handled as ante-mortem suspects unless they show evidence of any disease or condition which under the Meat Inspection Regulations requires the animal to be treated as a suspect. If ante-mortem findings indicate that a brucellosis reactor should be condemned according to the Meat Inspection Regulations, such action should be taken and the proper information, including the disposition of the animal, forwarded to ADE and State livestock sanitary officials. The identity of brucellosis reactors must be maintained throughout inspection in order to assure proper identification by the post-mortem inspector and to permit proper recording of the slaughter and disposition of such animals.

9.7 By cooperative arrangement with the Animal Inspection and Quarantine Division, inspectors of that Division will make ante-mortem inspections in accordance with the Meat Inspection Regulations of all hyperimmune swine going to an official establishment for post-mortem inspection. They will make the customary ante-mortem report and deliver these reports to the designated meat inspectors.

Inspectors in charge should assure themselves that Animal Inspection and Quarantine personnel performing ante-mortem inspection are familiar with the meat inspection requirements and that the ante-mortem inspection is performed in full compliance with section 9 of the Meat Inspection Regulations.

9.8 The provisions for emergency slaughter are not intended to cover the slaughter of sick or dying animals.

9.9 Ante-mortem inspection of horses should include closely observing the animals at rest and in motion for action and appearance. Fistulous withers, poll evil, melanotic tumors, respiratory disturbances, and cripples of various kinds are the most frequently observed abnormal conditions. Animals showing conditions that would cause condemnation on post-mortem inspection and those having a rectal

temperature of 105° F. or above should be condemned on ante-mortem inspection. A walkway, about 36 inches above the floor and along the inside of the pen lessens the hazard of injury to the inspector and better enables him to observe the neck and withers regions of the horses when performing ante-mortem inspection.

9.10 Listeriosis has been reported from all sections of the country in cattle, sheep, swine, and horses. The symptoms on ante-mortem inspection are typical of encephalitis and may consist of weakness, fever, incoordination, circling, and pushing or leaning against objects. The head may be held to one side and the ear on that side drooped; if moved, the head returns to this position. Pharyngeal paralysis is frequently observed. Animals showing symptoms of this disease should not be slaughtered.

. 9.11 Scrapie, a disease of sheep and goats, has been found in this country. During the early stages of the disease, no characteristic symptoms develop; however, later the animals become restless and excitable with tremors and grinding of the teeth. Pruritis is characteristic and the animal rubs against solid objects and scratches with the hind feet. Soon after this, the wool drops from the flank and hind quarters. Gradual incoordination follows and excitement may bring on convulsions and coma. This stage is followed by emaciation and weakness with the animal unable to rise; death soon follows. When animals suspected of having this condition are found, a report should immediately be made to State and Federal officials in charge of animal disease control work who will dispose of the animals affected with scrapie.

9.12 The importance of the detection of vesicular conditions in hogs on ante-mortem inspection cannot be over-emphasized. It is only when a vesicular condition is identified and reported in the live animal that a differential diagnosis of the vesicular condition can be readily made. Inspectors performing ante-mortem inspection on hogs should take whatever steps are necessary to assure that no animals affected with a vesicular condition escape detection. Since lameness of the animals is one of the most prominent symptoms, there should be little difficulty in identifying such animals by having the lots of animals moved or presented in a manner that any lameness will be observed.

In addition to lameness, characteristic vesicles may be observed on the feet around the coronary bands, interdigital spaces, and the foot pads near the dew claws. Vesicles of varying size may also be seen on the snout, lips, oral mucosa, and tongue. There is an early rise in temperature which persists until the vesicles have ruptured when it rapidly returns to normal. Secondary infection may appear at the location of the vesicles, and other infection such as pneumonia and enteritis may follow. All instructions for ante-mortem and post-mortem disposition of animals affected with this condition will be found in sections 9.18 and 11.34, respectively, of the Meat Inspection Regulations.

When hogs are present in excess of the number that will be slaughtered on the day of ante-mortem inspection, careful daily inspection of all slaughter animals should be made in the pens owned or leased by the establishment. Such examination will be helpful in enabling the inspector to know the general condition of hogs that will later be subjected to thorough ante-mortem inspection on the day of slaughter. When any vesicular condition is observed, the matter should be reported immediately by telephone to Federal and State officials in charge of animal disease control who will make a diagnosis, and give procedures that must be followed.

9.13 Calves lacking in vigor and muscular coordination, as determined by their inability to walk, should not be slaughtered for human food. Young calves that are determined on ante-mortem inspection to be satisfactorily developed may be passed for food on post-mortem inspection when found to be free of disease and conditions outlined in section 11.30 of the Regulations.

9.14 Inspectors should caution against persistent or extreme carelessness in handling of animals in connection with slaughtering which will result in injuries causing damage to the carcasses. If after calling attention to unnecessary cruelty, the proper effort

is not made to correct the faulty practices, the inspector in charge should report the matter to the Washington office on M.I. Form 403-4. The inspector should make no effort to personally stop practices that are alleged to constitute cruelty to animals. This requirement in no way relieves the management of the official establishment of responsibilities spelled out in regulations in connection with the Humane Slaughter Act.

9.15 When there is reason to believe that an animal has not been held the required length of time following exposure to a pesticide or has otherwise been treated in a manner which might require condemnation at the time of slaughter, it shall not be passed for slaughter.

The establishment shall be informed and given an opportunity to hold the animal for a period sufficient to reduce the residue to safe levels. The animal may be released for a purpose other than slaughter when the official establishment obtains permission for such movement from the State official who has appropriate jurisdiction.

9.16 The ante-mortem injection of cattle with a proteolytic enzyme solution has been approved. This acceptance is based on provision by the establishment of approved facilities for this specialized operation. The injection must be performed under surgical standards of sanitation and acceptable aseptic methods.

A concentrated enzyme solution may be prepared at a central laboratory for shipment to the establishment. The enzyme solution should not be subjected to conditions during transportation or shortage that will cause deterioration or an abnormal appearance. The concentrated enzyme solution will be diluted under sanitary conditions at the establishment with an equal volume of deionized potable water to provide a diluted pyrogen- and pathogen-free solution for injection. The solution should be thoroughly mixed at the time of injection.

The following supplies are suggested to accomplish the injection and to clean the equipment before beginning the operation: 70 per cent isopropyl alcohol, non-sterile cotton, liquid soap or detergent, distilled water, 12 gauge—4-inch hypodermic needles, 10 per cent solution of hyperchlorite, and suitable restraining equipment. Equipment which has been properly cleaned and stored should be assembled by establishment employees in the following manner: drain alcohol from the buret, attach injection tubing to the buret, place sterilized dispensing tube into buret and into the jug of fresh solution. Pump the enzyme solution through the entire system, being sure that no air is trapped at the base of the buret. The sterilized dispensing tubing should be replaced every 4 hours or when a fresh jug of solution is being prepared for use.

Two 4-ounce samples of the solution should be collected from the injection needle into sterile 8-ounce bottles each week or as necessary. The bottles will be obtained from the Biological Sciences Laboratory, Meat Inspection Division, Agricultural Research Service, Building 318, room 103, Agricultural Research Center, Beltsville, Maryland. The bottles will then be packed in dry ice and forwarded by mail to that laboratory for examination. Eight-ounce samples of the meat from the diaphragms of three treated animals should be collected in pliofilm bags, identified, and submitted with the samples of enzyme solution. Also an eight-ounce sample of diaphragm from an untreated animal should be furnished as a control.

All animals should have a very thorough ante-mortem inspection prior to injection. Any animal showing symptoms of disease or physiological disturbances should be separated and not injected with enzyme solution. At the time of injection each animal should be weighed to the nearest 5 pounds; the animal's number, weight, and amount of solution required should be put on the establishment's processing sheet. Information on the processing sheet which is recorded by the establishment employee must be available to the inspector at all times. A high degree of sanitation must be maintained in the inspection area, and the operator must maintain himself in a clean and neat manner. After the animal has been properly restrained, liquid soap, hot water, and cotton are to be used to clean the injection site. The injection tube and the needle are to be disinfected with 70 per cent isopropyl alcohol. In making the injection, establishment employees must be certain that the enzyme is injected into the jugular vein. Operators should rinse their hands in a sanitizing solution containing 50 p.p.m. chlorine following soap washing and prior to handling needles for injection. After injection the needle is removed from the vein and from the tubing and thoroughly rinsed with water. Excess water must be removed from the needle and the needle placed in alcohol. The supply of needles should be rotated in use from the storage container so that each will be immersed in alcohol for an adequate time for disinfection. When necessary to replace the used injection tubing, it should be rinsed with water and coiled in alcohol so that it is filled with alcohol. The establishment has the responsibility for determining the levels of injection which will result in proper tenderization.

If an animal is observed to show a reaction to the injection of the enzyme solution, regardless of the degree of reaction, it is the responsibility of the establishment to withhold slaughter and immediately notify meat inspection personnel. Veterinary meat inspectors

may release the animal for slaughter after it is observed to be normal. It is important that the veterinarians have this information in order to properly evaluate any findings that occur on post-mortem inspection. The inspector in charge should set up a program of review to assure that this responsibility is properly observed by the establishment. At least 2 minutes should elapse between injection and slaughter; however, the maximum holding time should be no longer than 30 minutes unless some reaction is observed. Some reactions observed following injection which would require withholding from slaughter are (1) salivation and incoordination at time of injection, (2) dyspnoea, (3) blood-tinged froth at nose and mouth, (4) rapid pulse, and (5) edema and/or hyperemia of the throat area.

9.17 Establishments' Responsibility in Presenting Animals for Slaughter. Inspectors in charge should apprise federally inspected establishments of their responsibility to present for ante-mortem inspection only those animals that are potentially eligible for use for human food purposes. The use of chemicals as feed additives, hormones, pesticides, tranquilizers, anthelmintics, antibiotics, etc., serve a useful purpose when properly used. It is possible however that animals that are apparently healthy might be completely unsuitable for food purposes because of possible masking of symptoms of disease and/or chemical, drug or biological residues in the edible tissues and organs.

The establishment has the responsibility to make every reasonable effort to determine the background handling of the animals that constitute the raw material for inspected meat products. Any information that might be important in the ultimate disposition of the meat must be made available to the inspector. Feeding practices, experimental testing, use of tranquilizers, therapeutic and prophylactic treatments—all may be important in determining whether the meat from any particular animal would be passed for food.

This information is particularly important to the meat packer as surveys conducted by the Meat Inspection Division indicate occasional problems of biological residue to exist in slaughtered animals. It becomes increasingly important when corrective measures are required in this field that the packer be in a position to identify his suppliers so that corrective measures can be taken before animals are presented for slaughter in the future.

Examples of recent difficulties in this area tend to illustrate the critical position of the establishment in this situation:

(a) Injection of iron compounds in hogs resulting in discoloration of tissues and losses in pork product.

- (b) Unmanageable animals felled with muscle relaxants not cleared for use on food producing animals, resulting in condemnation of the carcass when not identified to the inspector nor withheld from slaughter.
- (c) Levels of diethylstilbestrol, antibiotics, arsenicals, pesticides, etc., remaining in the tissues and exceeding safe levels as a result of improper use or inadequate withdrawal.
- (d) Animals presented for slaughter after having been treated with unauthorized experimental drugs.
- All of these situations result in the packer suffering losses as the holder of carcasses or product that cannot be passed for food purposes. Owners and operators of official establishments have the responsibility to make every effort to maintain identity of livestock and develop necessary background information.
- 9.18 If at the time of ante-mortem inspection the inspector has reason to believe that a period of time less than 48 hours has elapsed since an animal has been withdrawn from feed containing diethylstilbestrol, such animal shall not be passed for slaughter until the termination of such 48-hour period.

PART 10—POST-MORTEM INSPECTION

10.1 Inspectors assigned to post-mortem duties should observe the condition of rooms and equipment and the clothing of establishment employees to see that they are clean and that the equipment, including sterilizers, wash basins, and facilities for inspection, are in proper working order.

10.2 Each inspector performing post-mortem duties should constantly observe the maintenance and use of sterilizers and wash basins during the day and require that they be properly maintained and used.

10.3 Certain areas have been provided and set apart for the exclusive use of inspectors. Establishment employees must not be permitted to encroach on such places to the detriment of inspection work.

10.4 The method of tagging carcasses to indicate various conditions found on initial inspection may be varied, as directed by the inspector in charge, according to local conditions. One method used with success at several stations is as follows:

Pin-point nodes: Tag low on left foreshank.

Slight tuberculosis: Tag in left axillary space.

Well-marked or extensive tuberculosis: Tag on left belly.

Slight cervical abscess: Tag low on right foreshank.

Well-marked or extensive cervical abscess: Tag in right axillary space.

Cholera, septicemia, etc.: Tag on right belly.

Any condition for which the carcass should not be opened, at least until it reaches the final room: Tag on median line.

For ready identification, the tags printed in black are sometimes used at the head inspection station, and tags printed in red are used at the viscera inspection station.

10.5 The brands "U. S. Condemned" and "U. S. Passed for Cooking" are to be used for marking carcasses and parts. Informal marks and tags should not be substituted for these brands.

10.6 Inspectors are expected and required to make such incisions or inspections as are essential to determine the presence, character, and extent of any condition that might have a bearing on the disposition of the carcass or any of its parts. However, unnecessary mutilation of carcasses or parts that ultimately may be passed for food, and, of course, the unjustified condemnation of carcasses or parts, must be avoided.

10.7 When making inspections of glands or organs requiring the use of a knife, it is essential that the tissues be sliced in such a way that the exposed surfaces may be carefully examined. Hashing glands by a hacking or chopping method which affords no opportunity to examine the cut surfaces is not acceptable.

10.8 The "final" inspector is the immediate supervisor of the slaughtering and related departments to which he is assigned. He is responsible for all matters pertaining to the inspection. This applies not only to the actual final inspection of retained carcasses

but also to the sanitary condition of the premises, the condition and operation of equipment and the work of Division employees who may be under his supervision. Matters involving structural changes or improvements are generally taken up with the inspector in charge or his designated assistant.

10.9 Post-mortem inspection of "U. S. Suspects" should not be performed until the ante-mortem findings have been received by the post-mortem inspector.

10.10 The routine (other than final inspection) post-mortem inspection of every carcass must include a general examination of the entire carcass (outer surfaces and exposed surfaces of cavities) and of the viscera, in accordance with the following. The inspector in charge is authorized to include any additional examination provided he notifies the Washington office of his action.

(a) Cattle

(1) The methods employed in handling, stunning, shackling, and bleeding the animals should be observed. The animals should be handled promptly. The area where the stunned animals are discharged from the knocking box should be kept clean and as dry as possible.

(a) When captive bolt stunners of the penetrating type are used over the frontal region, pieces of skin, hair and bone are carried into the brain. When used at the base of the skull, they usually cause extensive hemorrhage in the area. This requires trimming of the neck after the carcass has been split. Proper disposition should be made of hemorrhagic tissue and of the brains that are contaminated with foreign material.

(b) When lead or frangible-type bullets are used to stun animals with penetration of the cranial cavity, the brain shall not be saved for edible purposes.

(2) When cattle are slaughtered by the "on-the-rail" method, the "rodding" of the esophagus should take place at the time the head is removed from the carcass. Then the esophagus should be effectively closed to prevent the escape of rumen contents. The heads and corresponding carcasses should be identified by duplicate numbered tags applied by an establishment employee before the heads are removed. The heads should be removed in a manner to avoid soiling them with rumen contents. The skinned heads should not be permitted to come in contact with the floor. The horns and all pieces of hide should be

removed with equipment that is sterilized after use on each head. This must be done before the heads are washed. The washing of the heads should be done in compartments or areas which will control the splash of waste water. The nasal and oral cavities should be thoroughly flushed before washing all the outer surfaces of each head.

(3) After the head has been placed on proper equipment (standard removable metal head loops or removable hooks that hold the heads by insertion into the foramen magnum) and the tongue suspended from the tissues adjacent to the hyoid bones (on-the-rail layouts), the inspector should carefully observe all surfaces of the head to detect abnormalities and should expose, incise and examine the mandibular, atlantal, (if present) suprapharyngeal, and parotid lymph nodes (two each).

(4) Following inspection of the lymph nodes on conventional layouts, an establishment employee should detach the base of the tongue from the head so that the tongue hangs only by its anterior attachment at the symphysis of the mandible, thus giving access to the muscles of mastication. In establishments where it is feasible, the tongue may be dropped prior to lymph node incision. The complete head inspection is then performed in a single operation.

(5) After the tongue has been "dropped", the inspector should incise and inspect the muscles of mastication as indicated in section 11.24 of the Regulations. (If preferred, the inspection of the parotid lymph nodes may be made at this time rather than as indicated above.) The inspector should also make a thorough visual and digital examination of the tongue. Ulcers, scar tissue, and the tonsils should be removed by an employee of the establishment under the direction of the inspector. Lesions resembling actinobacillosis or actinomycosis should be carefully examined by the inspector and incisions made, if necessary, to determine the character and extent of the lesions.

(6) Inspection of the head should be completed before viscera inspection of the corresponding carcass is started.

(7) After the head has been removed from the carcass and while the head is being cleaned and inspected, establishment employees place the carcass on the skinning bed (except in installations where this procedure is not used). Care must be taken to see that the area is acceptably clean before the carcass is lowered. The head skin must be so manipulated that the tissues of the neck will be protected from soilage and other precautions must be taken to prevent contamination of any of the meat of the carcass. This may be best accomplished by leaving the

ears on the hide and head skins tied except in "kosher dressing". The front and hind feet are removed before any other incision is made in the carcass. In removing the front feet, care should be taken to expose as little as possible of the tissues of the foreshank and leave a "tie" of the hide completely covering the shank as far down as possible toward the carpal articulation where the cut is made to remove the foot; or the feet may be removed by a single transverse incision through the hide and articulation. Care should be exercised when skinning animals by the on-the-rail type of dressing procedure so that the hide is always reflected away from the carcass starting with the hind shanks and proceeding downward. Lactating udders are removed at this point in such a manner as to prevent soilage of the carcass with udder contents. Any contamination from udder content must be immediately trimmed from the carcass. The supramammary lymph nodes should be left attached to the carcass until inspection is completed.

(8) When establishment employees move the carcass from the skinning bed, they must use care to see that the exposed parts of the carcass are protected from contact with the floor or with fixed objects. The floor of this area shall be maintained in a clean and sanitary manner, after each carcass is handled. The dropping of the bung should be made part of the rumping operation. The perineal skin should be reflected laterally over the anus leaving the external sphincter muscle intact. The incision into the pelvic cavity to "ring" the bung should be made with a clean knife. The rectum is then tied in such a manner as to tie off the neck of the bladder. A tie must be made at the point where the small intestine leaves the stomach and at the point where the esophagus attaches to the paunch. At each of these two named points, two ties should be made about 4 inches apart with the contents being stripped from the intervening portion of the intestine or esophagus, respectively, before the second tie is made so that the tissues can be severed with a knife between the ties without any spillage of the contents. The hide over the tail should be pulled directly after "ripping". Procedures at variance with the above may be accepted if the purpose of the requirements is fully accomplished.

(9) Over-all observation of the viscera and entire carcass, especially the body cavities, should be accomplished at the time of evisceration. To facilitate the examination, repeated incisions should be made of the right and left bronchial lymph nodes, the medial and posterior mediastinal lymph nodes and the portal lymph nodes. The heart should be opened and examined as directed in

section 11.24 of the Regulations. Examination of the liver should include opening the large bile duct. This should be done very carefully as cutting through the duct into the liver tissue will interfere with the detection of the small lancet liver fluke. The incision should extend at least an inch through the bile duct dorsally and in the other direction as far as possible. The lungs and liver should be palpated for the purpose of detecting any abnormal condition, whether located superficially or deeply in the organ. The mesenteric lymph nodes, the paunch, and the spleen should be examined and palpated or incised if necessary. The junction of the rumen (paunch) with the reticulum (honeycomb) should be carefully palpated to determine whether there are abscesses at this point.

(10) Inspection of dressed carcasses in addition to observation of all surfaces of the carcass, must include close examination (and incision, if necessary) of the prescapular, prefemoral, superficial inguinal (supramammary), internal iliac, lumbar and renal lymph nodes, the region of the kidney, and the pillars and flat portion of the diaphragm.

(11) When lesions of actinomycosis are found in the head but not in the viscera, the incision of the body lymph nodes may be omitted. However, a careful survey of the carcass should be made, including palpation of the region of the body lymph nodes for the detection of possible abnormal conditions. The lateral, anterior and medial cervical lymph nodes shall be examined when lesions of actinomycosis are found in the viscera.

(12) The post-mortem examination of cattle that have reacted to the tuberculin test should receive special attention in order to locate all lesions. Use the guide entitled, "Post-Mortem Inspection of Cattle Reacting to the Tuberculin Test", in conducting this phase of post-mortem examination. In addition to the U. S. Retained tag number, the identification of the animal should be indicated by the reactor tag number.

(13) The fact that an animal has reacted to the test for brucellosis does not require special post-mortem technique. It need not be retained nor classed as a suspect unless cause other than the reaction to the brucellosis test requires such action.

(14) Washing of carcasses should be deferred until bruises have been removed and inspection has been accomplished.

(b) Hogs

(1) Inspectors assigned to head inspection are required to inspect hog carcasses to determine whether they have been properly cleaned. The establishment must properly clean hog carcasses before any opening is made for evisceration or dropping the head. Inspectors can assist the management of establishments in assuming this responsibility by pointing out many of the factors that influence satisfactory scalding, dehairing, and cleaning. Some of these factors are water circulation and temperature, number of carcasses, and time carcasses remain in the scalding tub; condition and operation of the dehairing machine, including the water temperature and number of carcasses through the machine. These factors may vary considerably in different installations and with the type of hogs slaughtered; however, when given adequate attention, there should be no difficulty in obtaining satisfactorily cleaned carcasses. The knife or other tool used to partly sever the head should be sterilized after each head is dropped. The carcass should be presented to the head inspector in such a way as to make the cervical lymph nodes readily available for inspection.

(2) Both mandibular lymph nodes must be carefully sliced and the cut surfaces examined. Other lymph nodes should be incised for examination when necessary. Exposed muscle tissue should be observed for evidence of cysticercosis or for other abnormalities that might warrant retention of the carcass.

(3) When necessary to prevent contamination of the carcass or viscera, the rectum must be tied before evisceration. Establishment employees should exercise care to prevent cutting of intestines and

stomach. Carcasses contaminated by stomach or intestinal contents or bile must be thoroughly cleaned before being presented for inspection. Organs must also be cleaned before inspection. Those organs excessively contaminated shall be condemned.

(4) Viscera inspection must include palpation of the mesenteric, portal, bronchial, and mediastinal lymph nodes. The liver, spleen, lungs and heart must also be palpated and all parts of the viscera carefully observed. Whenever necessary, and at all times when the carcass has been retained for tuberculosis, "Pin-point nodes," or cervical abscesses, the splenic, portal, bronchial and mediastinal lymph nodes, and the spleen must be incised for inspection.

(5) The viscera inspector should observe the carcasses and insofar as possible, the methods establishment employees use in handling carcasses and parts.

(6) The rail inspector must observe carefully all parts of the carcass. He should require that remnants of liver and lungs, bruises, wounds and other abnormalities be removed by an establishment employee. Care should be taken to detect parasitic infestations, particularly kidney worms (*Stephanurus dentatus*). The cut surfaces of hams, briskets and diaphragms should be observed for evidence of cysticercosis. Establishment employees are required to remove the remnants of spermatic cords, abscesses and bruises that may be present in ham facings.

(7) An establishment employee should be required to remove all lymph node tissue from the necks of carcasses retained on account of cervical abscesses and if the heads are passed for food, a careful removal of the mandibular and adjacent nodes should also be required.

(8) In most instances the inspector can determine the character and extent of tuberculous lesions without incision. When they have been detected by palpation and visual examination in swine mesenteric lymph nodes, the incision of such nodes as a part of the final inspection is not required unless the final inspector considers it necessary.

(9) Inspectors performing the final inspection of hogs retained on account of tuberculosis must examine by incision all important body lymph nodes of such carcasses except as provided below:

(a) Incision of the body lymph nodes may be omitted provided careful inspection of the head and viscera shows no lesion other than those in the lymph nodes of the head and mesenteries.

(b) Incision of the prescapular node may be omitted provided careful inspection shows the prepectoral node and the thoracic pleura to be free of lesions.

(c) Incision of the prefemoral node may be omitted provided an examination of the superficial inguinal, sublumbar and iliac nodes shows them to be free of lesions.

(10) Establishment employees are required to sterilize implements after their use on retained carcasses.

(11) The necks of hog carcasses may be washed after removal of the leaf and scrap fat. The skimmings from the tank receiving the water from neck washing should not be used for edible purposes.

(c) Calves

(1) Calf carcasses should be cleaned and dressed while they are suspended from an overhead rail.

(2) The heads should be thoroughly washed and the cavities flushed in the same manner as cattle heads. Incisions for node inspections may be confined to the suprpharyngeal lymph node unless there is reason to believe that incisions should be made of the other nodes of the heads.

(3) The viscera including the paunch and intestines must be presented for inspection. Unless directed otherwise by the inspector in charge, the viscera inspection should be by palpation of the heart, lungs, liver and attached lymph nodes, kidneys, and iliac nodes, with any necessary incisions and a careful observation of remaining parts of the viscera.

(4) All exposed surfaces of the eviscerated calf carcass must be inspected. The skins of bruised calves and those affected with grubs, lice and other skin conditions as well as those found unclean, must be removed as part of the dressing operations at the time of slaughter.

(5) The adequacy of dressing and cooler facilities to accomplish sanitary handling of the carcass' viscera and parts, rather than the age of the animal as determined by its teeth or weight, should be considered when an establishment proposes to dress so-called large calves. The inspector in charge should determine what inspection steps are necessary on such carcasses to assure that any disease or parasitic conditions are detected.

(d) Sheep

(1) In order to prevent contamination of sheep heads, scalping operations should be delayed until the pelt has been loosened from

the rest of the carcass. Horns should be removed at the time of scalping. Nasal and oral cavities should be flushed before heads are placed on workup tables or in chutes. Over-all washing of sheep carcasses should be accomplished before any openings are made for inspection or evisceration.

(2) Viscera inspection: The abdominal and thoracic viscera should be observed carefully, and the lungs and liver with related lymph nodes and the heart should be examined by palpation. The main bile duct should be opened and examined for parasites. Incision of the bile duct should be made by the eviscerator as part of the dressing operations.

(3) Rail inspection: All parts of the carcass should be observed carefully and an examination made by palpation of the area above the popliteal lymph node, and the prefemoral, superficial inguinal (or supramammary), and prescapular lymph nodes. In palpating these nodes, with the exception of the popliteal, place each node in turn between the thumb and fingers, including as little as possible of the overlying fat and tissue. The inner surfaces of the pelvic, abdominal, and thoracic cavities should be observed.

(4) Inspectors may by practice acquire a high degree of efficiency in detecting lesions of caseous lymphadenitis in most of the principal body lymph nodes by palpation alone, and immediate and careful attention should be given by inspectors in charge and supervisors to developing such efficiency and skill in inspectors assigned to postmortem inspection of sheep.

Although the exposure and incision of the body nodes is neither necessary nor desirable as a general practice, such procedure should be followed when efficient palpation fails to establish beyond a reasonable doubt that the nodes are free from lesions.

When incision of body nodes is necessary, care should be exercised to leave the nodes *in situ* and held by natural attachments.

(5) The final inspector will, of course, make a thorough examination of retained carcasses and viscera. When caseous lymphadenitis is found, the final examination should include incision of the prefemoral, superficial inguinal (or supramammary), internal iliac, sublumbar, renal, prepectoral, prescapular and popliteal lymph nodes, and of the kidneys and other nodes if the conditions so indicate.

(6) A common condition found seasonally in sheep is sometimes referred to as "wild oats" or "needle grass." This plant material has been identified as a species of *stipa*, probably *stipa comata*. These needlelike awns penetrate the skin and lodge in the subcutaneous tissue. Localized inflammations are set up around the imbedded plant particles. When only

a few carcasses are affected or the carcasses have only a few lesions of the condition, the foreign material should be removed as a part of the dressing operations in order to avoid extra inspection supervision. When larger lots of affected carcasses or ones extensively affected with the condition are encountered, the carcasses may be placed in the cooler for chilling prior to removal of the foreign material. Such carcasses must be segregated and held under circumstances that preclude any possibility of their being released before the foreign material has been removed.

(e) Horses

(1) Loose hair can be controlled by spraying the bellies, legs, and feet with water prior to slaughter. Adequate measures should be taken to prevent contamination of carcasses and viscera with urine. Hide removal should be accomplished without the carcass contacting the floor or other fixed objects. The evisceration and splitting operation should be performed in such a manner that the carcass does not contact the floor.

(2) Cervical inspection: The head, identified with the carcass by duplicate numbered tags, should be removed immediately after skinning. All hide and external ear canals should be excised prior to thorough washing and flushing of the nasal and oral cavities. Following this, the head should be placed on the inspection rack. The inspection should include a general visual examination of the head for cleanliness, palpation of the submaxillary and pharyngeal lymph nodes and gutteral pouch with incision of the parts when necessary to determine the nature and extent of any abnormality. The nasal septum and turbinate bones should be exposed and given careful examination. This can be accomplished by using one of the following methods or another method found to be satisfactory: (a) Split the head lengthwise and cut the septum from its attachments or (b) cut through the nasal bones transversely with a cleaver at a point in line with the anterior end of the facial crest and pull the nasal bones downward. The purpose of this inspection is primarily to detect glanders but polypi, rhinitis and sinusitis are also revealed. Horse tongues should be examined for tooth lacerations which must be excised. The dark stain frequently seen on the dorsal surface of horse tongues should be removed by excision. The muscles of mastication need not be incised for examination.

(3) Viscera inspection: Palpate the bronchial and mediastinal lymph nodes and lungs and incise when abnormal conditions are found. The heart should be incised as for cattle and examined for endocarditis and melanosis. Palpate the portal lymph node, liver and spleen. Examine the liver carefully on both surfaces. Open the bile duct as for cattle in an examination for flukes. The rest of the viscera and body cavities should be carefully observed for any abnormality. When horse lungs are prepared as edible product, the usual inspection for foreign material in the bronchi should be given.

(4) Rail inspection: Palpate the body lymph nodes and observe the carcass for abnormality. Encysted parasites may be found under the peritoneum on the inner abdominal walls. The spinous processes of the thoracic vertebrae in the withers region should be removed and this area as well as the poll carefully examined for fistula. Removal of the first two cervical vertebrae facilitates inspection of the poll area. Equipment used in splitting or cutting the withers and poll regions should be sterilized after each use. The examination for melanosis should be conducted carefully, giving particular attention to the axillary and subscapular space in white or gray horses or when melanosis is found elsewhere. Obviously, this requires that such areas be exposed to view by removing the overlying tissues (dropping the shoulder). The fat and tissues lining the pelvic cavity should be given careful attention, especially along the femoral artery in white and gray horses.

(f) Viscera separation

Since the opportunities for contamination are great, and product is handled at temperatures conducive to bacterial growth, it is important that inspectors of viscera separations operations be especially alert to any condition adversely affecting the prompt, clean handling of warm offal products. The inspector should be thoroughly familiar with both product and handling procedures. It is of paramount importance to discourage excessive accumulation of any unworked product.

As a guide, various organs and products are listed below by species, along with conditions that require the attention of the inspector:

Beef Products	Condition
Cheeks-----	Contamination, Parasites, Cysts, Eosinophilic Myositis
Lips-----	Hair at angle of mouth, Sores, Tooth cuts, Infections, Contamination
Tongues-----	Foreign bodies, Hair, Tonsils, Pieces of hide, Contamination, Hair sores, Ulcers, Abscesses, Actinomycosis
Poll meat-----	Clumps of loose hair, Contamination, Bruises
Tails-----	Sections of hide, Contamination, Rectal mucosa, Hair
Livers-----	Abscesses, Carotenosis, Flukes, Cirrhosis, Echinococcus, Sawdust, Telangiectasis, Miscellaneous parasitic conditions
Lungs-----	All principal bronchi approximating lead pencil size and larger to be split and examined for ingesta, Abscesses, Contamination, Parasites, Melanosis, Miscellaneous infections
Paunches-----	To be emptied without contaminating the outer surface, All surfaces to be thoroughly cleaned, Parasites, Abscesses

Pork Products

Ham Facings-----	Scar tissue with infection, Abscesses, Bruises, Hair, Scurf, Contamination, Spermatic cords
------------------	---

Pork Products	Condition
Hearts-----	To be opened completely and all blood clots removed
Kidneys-----	Cystic kidneys, Kidney worms, Other abnormalities
Stomachs-----	Contamination, Removal of stomach worms, All stomachs to be treated as edible product. If unsplit, inner and outer surfaces of casings must be presented for inspection
Chitterlings-----	Free from fecal matter and contamination— both sides, Nodules, Excess fat to be removed, Ileocecal valve to be removed. If unsplit, inner and outer surfaces must be presented for inspection
Ruffle Fat-----	Thorn head worm, Small pieces of intestine, Intestinal contents, Lesions
Cheeks-----	Loose hair, Teeth marks, Broken teeth, Sections of ear tubes, Pieces of tonsil, Rosin
Brains-----	Bone splinters, Contamination
Feet-----	Interdigital tissue, Hair, Toes and claws, Rosin, Machine cuts
Spleens-----	Contamination, Parasitic conditions, Abnormalities
Crown (Bung) Fat-----	Hair, Sections of genital organs, Contamination
Livers-----	Parasitic lesions, Abscesses, Contamination
Weasand Meat-----	Contamination, Parasites, Must be split and washed
Ears, Snouts, Lips, and Head Fats-----	Hair, Bruises, Scurf, Rosin, Rings, Ring holes
Heads Passed for Cooking----	Removal of all glands, All product under control at all times
Tongues-----	Parts of tonsils, Contamination, Parasites

Note: Due to the difficulties encountered in the inspection of hog tongues, the following procedures are described in detail:

(1) Many hog tongues are lacerated and soiled during and following the dressing operations. The mutilation is caused in large measure by the action of the beaters of the dehairing machine. When this condition

exists, all lacerations and punctures in the tongues must be removed by excision. Stained mucous membranes must be removed by scalding. The trimming of tongues and removal of mucous membranes, when required, should be regarded as a part of the dressing operation.

Threadworms are found in tongues of hogs coming from most sections of the country. Unless careful inspection shows that hog tongues are free from threadworm infestation, all hog tongues should be subjected to scalding or other treatment that will remove the mucosa where the worms are imbedded. Such removal of the mucosa should be regarded as part of the dressing operation whether the tongues are to be shipped from the establishment or used within the establishment in the manufacture of meat food products. Threadworms may be found among the papillae at the base of the tongue or imbedded in characteristic zig-zag formations in the smooth mucosa on either side of the base of the tongue. Several types of exploring devices when used by properly trained employees work very well in locating threadworms. Abundant light must be provided in the inspection area.

(2) The following two methods of inspecting pork tongues for abscesses have been developed:

METHOD NO. 1.—This method is applicable to hog tongues from sows, stags, and boars. An establishment employee should incise through the midline in the ventral surface of the base or fleshy part of the tongue. This incision need not extend through the dorsal surface. After the incision has been made the entire tongue should be given a very careful and thorough palpation by establishment employees. A tongue found to contain an abscess may be trimmed to remove the abscess if it is encapsulated. The remainder of the tongue may be passed for food if not contaminated in the trimming process.

Inspectors assigned to supervise this part of the viscera separating operation should reinspect a sufficient number of tongues to ascertain that all abscesses are being eliminated. This reinspection should be made while the tongues are warm and should consist of a very careful palpation of each tongue examined.

METHOD NO. 2.—This method is not applicable to tongues from sows, stags, or boars. An establishment employee should carefully palpate each tongue promptly after removal from the hog's head. The disposition of tongues found to contain abscesses should be as described under Method No. 1. The meat inspector supervising this operation should select approximately 10 per cent of the tongues that have been passed by establishment employees and reinspect them by thorough and careful palpation while the tongues are warm. If any abscesses are found on

reinspection, all tongues prepared previously during the day by this method should be given sufficient reinspection including incising as in Method No. 1 if considered necessary to assure that no abscessed tongues are passed for food.

Since the effectiveness of palpation depends on the tissues being pliable, the importance of performing examination by establishment employees and reinspection by meat inspectors before the tongues become chilled and firm must be considered in establishing inspection routines.

Sheep Products	Condition
Tongues-----	Removal of tonsils, Lacerations, Abscesses, Hair sores, Contamination, Stained tongues to be scalded to remove mucous membrane
Cheeks-----	Ear tubes, Contamination, Pieces of wool
Livers-----	Parasites, Cystic conditions, Scar tissue, Abscesses, Flukes
Caul Fat-----	Bladder worms, Nodules, Abscesses, Contamination
Paunches-----	To be emptied without contaminating the outer surfaces, All surfaces to be thoroughly cleaned, Abscesses, Parasites
Ruffle Fat-----	Pieces of small intestines, Contamination, Abscesses, Parasites
Lungs-----	Nodular parasites, Abscesses, Melanosis, Abdominal tissue, All principal bronchi to be split (pencil size and larger), Inspection for contamination of bronchi by ingesta
Calf Products	
Tongues-----	Removal of tonsils, Hair sores, Abscesses, Foreign bodies
Cheeks-----	Ear tubes, Sections of hide, Contamination
Lips-----	Sores, Hide at angle of mouth, Tooth cuts, Contamination
Paunches-----	(To be handled and inspected similar to cattle paunches)
Feet-----	Removal of Hoofs, Hide, Hair, Contamination, Identified with carcass until after p.m. inspection is complete

Calf Products	Condition
Rennets-----	When abomasal of calves are used to produce rennet, they do not need to be thoroughly cleaned; They may be emptied of their contents in an edible products department provided the operation creates no nuisance. The containers should be marked "calf rennets" and "inedible."

Pharmaceutical products should be prepared, collected, and stored in such manner that there will be no interference in the preparation of edible products or the inspection of such products.

10.11 A clean aqueous solution of common salt not exceeding 20° salometer strength may be used at official establishments for wetting cloths prior to their application to dressed carcasses of any species, under the following conditions:

(a) The cloths must not exceed in weight or thickness that of the heavy grade of muslin commonly used for clothing cattle carcasses. Aside from unavoidable overlapping at certain points, the cloths should be applied in only a single layer.

(b) Rolls of cloth such as may be applied in the furrow of the neck and in the renal and iliac regions of cattle carcasses should not be wet in salt solution.

(c) Salt solution may be applied to carcasses only once and only in the manner hereinbefore specified unless the carcasses are to be salt cured in their entirety in the establishment where slaughtered, in which case measures should be adopted that will maintain the identity of carcasses so treated without material additional supervision. If carcasses enveloped in cloths are placed in bags or other coverings for shipment, such outer coverings should bear prominent and legible marks of inspection.

(d) Acetic acid solution may be used at official establishments for wetting shroud cloths prior to application to dressed sheep carcasses provided the acetic acid solution does not exceed one per cent.

(e) Sodium hypochloride solution not exceeding 20 parts per million may be used on shroud cloths prior to their application to dressed carcasses of any species under conditions outlined in part (a) of this subchapter.

(f) Carcasses should be branded in the manner prescribed by the Division, and methods should be adopted that will avoid impairment of the legibility of brands by the application of the wet cloths. When

carcasses are forwarded from official establishments without removal of the cloths, additional brands, if necessary, should be applied to the carcasses at locations that will be clearly visible at all times without removal of the cloths.

(g) Carcasses should not be clothed in a manner that increases their weight through absorption of water.

10.12 The use of fountain-type brushes for washing carcasses and parts is not acceptable.

10.13 Cattle.—Physiological effects have been observed on post-mortem inspection in carcasses and organs injected with enzyme solutions. Some of these effects are (1) hyperemia of the subcutaneous fascia, (2) edema and/or hyperemia of the lymph nodes (particularly those which serve peripheral areas), (3) red-strained serous fluid in the pleural cavity, (4) congestion of thoracic and visceral organs, and (5) edema and hemorrhage of lungs and kidneys. Veterinarians observing slight physiological effects in the carcass may pass the carcass for food without further restriction after removal of the affected tissue. A carcass which reveals effects more severe than slight congestion of subcutaneous tissues in the carcass or viscera should be condemned for food.

10.14 In cases where sheep pancreatic glands are to be used for edible purposes, the inspectors should adjust their inspection procedures to assure that no tapeworm infested glands are used. Tapeworms in bile duct indicate possible presence of infested glands. This does not apply to pancreatic glands used for pharmaceutical purposes.

10.15 Heads sold intact (market heads) must be thoroughly cleansed by the injection of live steam through the nasal passages.

10.16 Procedures to be followed when anthrax is encountered in swine on the slaughtering floor:

(a) Preliminary clean-up and disinfection:

(1) Immediate cessation of operations including sticking.

(2) Remove immediately the affected carcass.

(3) Inspect and condemn all dropped heads from the point of detection to the head dropper.

(4) Thoroughly cleanse and disinfect all knives, aprons, boots, and other equipment used by the employees contaminated through contact with anthrax-infected material.

(5) In lieu of draining the scalding vat, the water may be heated to the boiling point.

(6) Cleanse floors, benches and other equipment contaminated by the affected carcasses with water heated to 180 degrees F.

(7) Cleanse and disinfect arms and hands of employees who have contacted infected materials as outlined in Part 10.9 (e) (3) of the Regulations.

(8) Trim all stick wounds from the point of detection to stickers.

(b) General clean-up and disinfection: Procedures as outlined in the Regulations shall be followed upon completion of the slaughtering of the lot of hogs of which the anthrax-infected animals were a part.

PART 11—DISPOSAL OF DISEASED CARCASSES AND PARTS

11.1 Uncomplicated arthritis as seen on post-mortem is commonly a residual lesion of a previous systemic disease such as erysipelas, brucellosis, etc., from which the animal has recovered. When the lesions of arthritis are so distributed in the carcass that removal is impractical, the carcass shall be condemned. All affected joints and regional lymph nodes should be removed on the dressing floor. Calf carcasses affected with arthritis shall be completely skinned prior to removal of affected tissue.

11.2 A general guide in respect to the terms "slight," "well marked," and "extensive" as they apply to tuberculosis nodes is as follows:

Slight.—The lymph node is not enlarged and there is more healthy than diseased tissue.

Well marked.—There is more diseased than healthy tissue with or without some lymph node enlargement.

Extensive.—Lymph nodes are greatly enlarged or nearly all the tissue is involved.

11.3 The form used for reporting the final post-mortem disposition of retained carcasses and parts includes an unlisted tags section for all species. Suspects and condemned carcasses should be reported on the upper part of the form; a brief, concise description of the conditions found on post-mortem examination should be given. Other disease, parasitic and abnormal conditions may be tallied in the lower part of the form.

Unlisted tags

Tuberculosis—cervical lymph nodes only-----

Tuberculosis—mesenteric lymph nodes only-----

Tuberculosis—cervical and mesenteric lymph nodes only-----

Cervical abscess—heads passed-----

Cervical abscess—heads condemned-----

Pin point lymph nodes-----

11.4 For the purpose of uniformity in reporting, inspectors should observe the following: When the head of a hog showing slight tuberculosis lesions is passed for cooking and the carcass is passed without restriction, the head is counted as a separate part and should be so reported. When the entire carcass is passed for cooking, the head and body should be reported as one carcass. When a carcass is passed without restriction or for cooking and the head is condemned, the head should be counted as a separate part and reported as such.

11.5 A small well-encapsulated abscess in a lymph node of a hog head will not necessitate condemnation of the entire head. It may be reported as a cervical abscess and the head passed for food after complete removal and condemnation of the diseased lymph node. If only the head is affected, the lesion should be reported in the unlisted tags and the carcass appropriately identified on the post-mortem report.

11.6 Cattle which have reacted to the tuberculin test and in which no tuberculous lesion is found on post-mortem examination should be described by the phrase: "No gross lesion found."

11.7 (a) Specimens of lesions of tuberculosis or those resembling that disease found by veterinarians in the post-mortem examination of a tuberculin reactor or of nonreactor bovine animal should be mailed to the National Animal Disease laboratory, Diagnostic Services, T.B., Ames, Iowa. Specimens of skin lesions should not be forwarded for examination.

(b) When considering nonreactor tuberculosis suspect animals, and a laboratory diagnosis is necessary to determine the disposition of a carcass or part, duplicate specimens of the lesions should be forwarded to the Biological Sciences Laboratory, Meat Inspection Division, ARS, Building 318, Room 103, Agricultural Research Center, Beltsville, Maryland. In such cases Form MI-403-8 should indicate the carcass or part is being held pending laboratory diagnosis.

(c) Specimens should be fixed in a preservative as soon after death as possible. This is necessary to prevent a reduction in the number of tuberculin organisms present in the tissue. If there is a sufficient amount of lesion tissue, one portion should be placed in formalin solution and the other portion in borax. If there is only enough lesion tissue for one sample it should be forwarded in a formalin solution.

(d) All lesions suspected of being tuberculous found during the examination of nonreactors on regular slaughter must be reported on ADE-6-35. The case number as shown on Form ADE-6-35 should also be shown in the upper right-hand corner adjacent to the establishment number on Form MI-403-8. If lesion specimens are taken from a tuberculin reactor, report the reactor tag number under item 7 on Form 403-8. If the lesion specimens are taken from a nonreactor animal on regular slaughter, indicate by "nonreactor" under item 7 on Form 403-8.

(e) Additional time required for preparing specimens for mailing, as well as the time expended to assemble and report information available at the slaughtering plant, should be billed against the Animal Disease Eradication Division on BFD-96-1. This service should be identified as "lesion specimen" on Form BFD-96-1. Charges should not include time required to perform post-mortem examination of reactors or nonreactor animals.

11.8 Brucellosis reactors should be reported on a separate Form MI-403-6. This form should not be used for reporting any animal not classed as a reactor to the brucellosis test. On the report the reactor should be identified by the number of the official reactor tag affixed in the field, or if it is not present, other identifying ear-tag numbers should be listed. Where no tags remain, record any identifying features or characteristics of the animal. If a "retained" tag is also used, the number should follow below the reactor or other ear-tag number. Each reactor should be recorded separately on the report under the heading "Brucellosis Reactor." This term is regarded as sufficiently informative for all reporting purposes unless the carcass is retained. In the latter case the term "Brucellosis Reactor" should be followed by the diagnosis or cause for retention and a description of the lesions or conditions placed opposite the "retained" tag number.

The names of owners should not be given on Form MI-403-6. A carbon copy of the report should be sent to the veterinarian in charge of the Animal Disease Eradication Division in the State in which the reactor originated. A copy of the 403-6 report may be sent to the State livestock sanitary official.

Brucellosis reactors marked as suspects and those retained on post-mortem inspection for causes other than being a reactor should be recorded also on Form MI-403, "Ante-Mortem and Post-Mortem Inspection Summary", in the regular way for the disease or condition causing the retention, but without a notation that the carcass was that of a brucellosis reactor. Otherwise, no entries regarding brucellosis reactors are necessary in making up Form MI-403.

Inspectors performing ante-mortem and post-mortem inspection should give particular attention to assure that all brucellosis and tuberculosis reactors slaughtered are identified and reported. Form ADE 1-68 "Report of Brucellosis and Tuberculosis Reactors Slaughtered, that are Not Properly Identified when Received" should be completed under the following conditions:

(a) Whenever the "B" or "T" brand is missing or not legible on the left jaw, or whenever the reactor tag is not in place on the left ear or forms which should accompany the animal are incorrectly executed or missing the report of such improper identification should be furnished to the State and Federal Livestock Disease Regulatory official in the State from which the animal originated.

(b) Whenever reactors are slaughtered without prior notification to inspectors, a report should be made to the Animal Disease Eradication veterinarian in Charge, of the State in which the

cattle were purchased. The slaughter of reactors should not be delayed because of lack of identification or chipping permits. After such cattle are slaughtered, all details concerning lack of identification should be forwarded in the report as outlined.

11.9 Testicles from bulls that have reacted to the brucellosis test must not be passed for food purposes.

11.10 Animals known to have recovered from listerellosis may be slaughtered as suspects. If found free from disease conditions which would require other disposition, the carcass and viscera may be passed for food but the head should be condemned.

11.11 Hogs affected with atrophic rhinitis may be identified by a characteristic disfigurement of the nose and complete or almost complete absence of the nasal turbinate bones. Small amounts of pus or catarrhal exudate may be found in the nasal sinuses. The soft tissues of the turbinates may be present but folded against the nasal cavity wall, since the supporting bony structures have disappeared. Abscesses or caseous necrotic lung lesions that are well circumscribed have been found in old cases and are probably due to inhalation of tissue particles or exudate from the nose during the active stage of the disease. This condition is usually localized and the tissues of the head that are used for food can be removed without contamination.

11.12 There is convincing evidence that the so-called lymphatic leukemias, pseudoleukemias, and lymphosarcomas are related variants of one disease, which is a malignant neoplasm of lymphatic tissue. The term "malignant lymphoma" has been widely used in the veterinary profession to describe this disease. Accordingly, when veterinarians encounter this condition in the conduct of their post-mortem work, it should be reported as "malignant lymphoma."

11.13 Exogenous pigments such as the lipochrome or carotenoid are formed outside of the body. These are the fat soluble pigments of green plants which give the normal yellow color to animal fat. They also cause hepatic carotenosis, an unusually yellow liver which should be condemned under Section 11.32 of the Regulations.

Occasionally all or several bones of young animals slaughtered in apparent normal health show a reddish brown or chocolate brown color. The pigment here is a porphyrin. Animals showing this condition should be boned.

Endogenous pigments are formed inside the body. Those formed within individual cells are known as autogenous pigments; those formed by the liver are called hepatogenous, and in the blood hematogenous.

The most important autogenous pigment is melanin. Melanin is the pigment which gives color to the skin and hair. Deposits of melanin are normally found in the surface tissue of the tongue, brain, lips and palate of certain animals.

A condition known as melanosis occurs occasionally which is a deposition of melanin in various organs, especially the lungs and aorta, as black spots of irregular shape. This is not sufficient cause to condemn the animal as there is no change in the texture, consistency or form of the tissue. The affected parts can be radically removed and the carcass passed for food.

If deposits of melanin located in the muscles, connective tissue, peritoneum, and fat are not associated with characteristic malignant tumor formation, the carcass may be passed for food after removal and condemnation of the affected portions.

If the character and location of the melanin deposits are such that complete extirpation is difficult and uncertainly accomplished or if the deposits render the organ or parts unfit for food the affected organs or parts must be condemned. When melanin deposits are distributed in the carcass or part in such manner that removal is impractical, the carcass or part must be condemned.

The slight melanin deposits occasionally found in the spinal meninges are not considered significant unless they are also present in the sheaths of the spinal nerves and extend into the meat. If such is the case, it may be necessary to bone the affected part or parts to remove deposits of melanin.

In hogs, uniform melanin deposits over the skin or in circumscribed areas in the skin need not be removed unless the character is such that melanin deposits are tumorous or smearable.

When melanin deposits are associated with characteristic malignant tumor formation, disposition shall be made in accordance with the Meat Inspection Regulations.

Another autogenous pigmentary condition is known as brown atrophy. It is often seen in connection with cachexia and senility. It occurs in heart muscle, in liver and in skeletal muscle of old dairy cows. The pigment is not seen as such, but it imports a brownish tinge to cardiac and skeletal muscles. If the affected parts can be radically removed, the carcass may be passed for food. If the brown atrophy is generalized, the carcass must be condemned.

11.14 The disposition of bled carcasses that have been left unopened an unusually long time due to a breakdown, careless handling, or other exigency is affected by many factors, such as the size of the carcass, external temperature, kind and amount of content of stomach and intestines, and the period of delay in evisceration. It is therefore impossible definitely to fix time limits that will determine the disposition of the carcass. The distinction between local or superficial absorption of intestinal gases and the changes produced by actual or incipient putrefaction in the tissues must be taken into account. It may be possible to remove the first, but not the second. Therefore it is imperative that disposition be based on post-mortem findings rather than on the length of time the carcass is left unopened. In many cases it is desirable to delay final disposition until the retained carcasses have been thoroughly chilled and inspection made part by part. The above does not void the time limit required in section 10.16 of the Regulation pertaining to hyperimmune swine.

11.15 All specimens of diseased tissues should be sent for examination to the Biological Sciences Laboratory, Meat Inspection Division, ARS, Building 318, Room 103, Agricultural Research Center, Beltsville, Md. Inspectors should be encouraged to use the laboratory to obtain information necessary for making proper disposition.

Naturally, the ante-mortem and post-mortem findings must be considered along with the report of histological examinations. Materials for packing and forwarding specimens, such as 10-per cent formalin solution, microscope slides for blood smears, bottles, mailing tubes, and franks, should be readily available to all veterinarians who need these supplies. No specimens other than those packed in 10-per cent formalin solution should be forwarded for

examination except, when a laboratory diagnosis is necessary to determine the disposition of a carcass or parts from a nonreactor animal suspected of having tuberculosis, a portion of the specimen should be placed in borax. The ratio of solution to tissue should be 2 to 1.

11.16 Completion of the reverse side of Form MI-402-2, "Identification Tag—Ante-Mortem," to show the disposition of the suspect on post-mortem examination may be a duplication of work since these findings must be recorded on Form MI-403-6, "Report of Final Post-Mortem Inspection of Retained Carcasses." Form MI-402-2 is a station record used primarily to convey information from the ante-mortem inspector to the final post-mortem inspector, and use of the reverse side of the form to record post-mortem disposition is not required. However, it may be used for this or other purposes if the inspector in charge thinks it is necessary.

11.17 All cases of *Cysticercus Cellulosae* or cases that resemble this condition in swine must be confirmed by the laboratory. All information concerning the identification and origin of the animals should be collected. When the diagnosis is confirmed, the information should be reported to the Veterinarian in Charge of the State and the appropriate State livestock sanitary official in the State of origin on Form ADE 2-11C. Also, if the origin can be determined, the Public Health official in that area should be notified.

11.18 Animals affected with various eye conditions such as simple papillomas, corneal ulcers, ketatitis, trauma, etc., should not be confused with the condition referred to as epithelioma of the eye.

11.19 In preparing Form MI-403, "Ante-Mortem and Post-Mortem Inspection Summary," the actual slaughtering time for the species involved should be recorded by the final inspector in the block provided. The actual slaughtering time does not include so-called coffee breaks, change-over times (from one species to another), breakdowns, walk-offs, etc.

11.20 Icterus is a condition in which the pigment, bilirubin, reaches such a high blood concentration that the tissues are tinged with yellow. Depending on the cause, icterus may be classed as hemolytic, toxic, or obstructive. Hemolytic icterus is the result of excessive hemolysis as seen in blood diseases, certain plant poisoning, and extensive internal hemorrhage. Toxic icterus is caused either by damage to the liver by toxins or swelling of the liver from acute inflammation. This may be due to poisons, (organic and inorganic) or infectious diseases such as leptospirosis. Obstructive icterus is caused by swelling of the liver, parasites

in the bile ducts, cirrhosis of the liver, gallstones or anything which reduces or stops the normal flow of bile causing it to be reabsorbed into the blood.

Carcasses of animals affected with icterus are to be disposed of according to Section 11.20 of the Regulations. Icterus should not be confused with yellow fat conditions characteristic of certain breeds of livestock.

11.21 The carcasses of animals affected with the following conditions may be used for carnivorous animal foods provided they are freely slashed and decharacterized: anasarca, nonsystemic arthritis (after removal of affected joints), emaciation, eosinophilic myositis, immaturity, non-septic bruises and injuries (after removal of abnormal tissues), sarcosporidiosis, and unborn calves. This permission should be granted with the understanding that all parts used will be promptly handled, freely slashed, and adequately decharacterized by charcoal or dye as required by the inspector in charge. The slashing, decharacterizing and packing of the product should be accomplished in an inedible area under the supervision of an inspector. Facilities must be adequate so that the carcasses or parts to be used for animal foods are not contaminated with pus, manure, septic or toxic materials and the like. The operation must not result in a nuisance within the establishment.

11.22 (a) A practical test for carotenosis may be made by placing a white paper towel or napkin on a cut surface of the liver. An orange-bronze stain is indicative of the condition.

(b) "Slight" may be construed to mean that the lesions are to be not only small in size but also few in number.

(c) If the conditions are so localized that minimum amount of trimming will change the appearance from "moderate" to "slight", the organ may be trimmed and passed without restriction.

11.23 Carcasses of animals which are designated as "recovered" cases of anaplasmosis may be passed for food if the yellow coloration of the carcass disappears on chilling and if no other lesions of the disease are present.

11.24 Attention is called to possible lesions resulting from antibiotic injections found on post-mortem inspection of cattle carcasses. The antibiotic may have been administered to alleviate or disguise acute symptoms of disease or as a preventive measure but in any event, the animal is often marketed prior to complete absorption of the oil base antibiotic. Several instances have been reported where the lesions were observed in the round or heavy muscular parts of the carcass. The lesions are described as an oily viscous material, opaque yellow in appearance. Assay of

tissues in our Meat Inspection Laboratory has demonstrated therapeutic levels of antibiotics in the meat and edible organs in these cases.

In case lesions are discovered on post-mortem examination, tissue samples should be submitted for analysis. Samples should include muscle and fat taken at the site of the injection (including the injected substance when present), liver tissue, kidney tissue and muscle derived from an unaffected part of the carcass. Each tissue sample should be identified and placed separately in plastic bags. Approximately one-half pound of each tissue will be adequate for assay analysis. Do not add borax or formalin to tissue samples in which antibiotic findings are requested. The sample should be frozen, wrapped and packed with dry ice (also wrapped in paper and sealed to prevent direct air contact), mailed by regular air-mail with a distinctive airmail legend and addressed to the Meat Inspection Biological Sciences Laboratory, Building 318, Beltsville, Maryland. Normally, samples prepared in this manner, mailed during the week, will arrive in satisfactory condition.

It has been found that trimming of affected areas may or may not assure that the carcass and organs are free of antibiotic residues. Each carcass showing lesions of injections suspected of being caused by antibiotics should be retained and disposed of in accordance with laboratory findings. If the establishment desires confirmation by collect wire, indicate this information on the sample form.

To assist in reducing error in the assay and aiding in trace-back on antibiotic injections, we would like to have all available information known regarding the case accompany the laboratory sample, i.e., ante-mortem symptoms, origin of animal, number in lot, number of animals affected, antibiotic suspected, dose, manufacturer's product name, etc.

11.25 The identification of cattle hides in assisting the trace-back of carcasses demonstrating lesions of tuberculosis on regular kill has been accomplished by use of a three-section identification tag developed by the Animal Disease Eradication Division.

The procedure consists of placing a three-section tag with pins on the right ear. One tag is then removed and pinned to the head and the second tag is torn from the attached tag and placed on the carcass. The procedure is outlined and illustrated in Animal Disease Eradication Memorandum No. 501.56. We believe the procedure can be more sanitary and can be accomplished without adding to the work load of the establishment employees. Alternative procedures have been worked out in which the tag is attached to the hide by glue or by other means.

It is the intention of the Animal Disease Eradication Division to have their representative visit meat inspection stations and individual establishments in an effort to develop the use of this three-section tag on a national basis. Please give the Animal Disease Eradication Division representative whatever help you can in meeting proper establishment officials and explaining the need and use of the three-section tag.

We have a professional interest in animal disease eradication, and plant management has a similar interest based on operational savings and reduced condemnations that follow lowered disease incidence.

PART 13—TANK ROOMS AND TANKS

13.1 Sufficient tanks or melters and equipment of ample capacity must be provided for the efficient handling of inedible and condemned material. Mechanical means should be provided to transfer condemned products into properly marked watertight metal containers. The door between the viscera-separating or slaughtering department and the tank-charging room of the inedible products rendering department should be a solid, self-closing door, or double-action door completely filling the opening. Inedible and condemned material should not be allowed to accumulate from one day to another except in unusual cases. Pipes, chutes, and similar equipment used to convey material from edible products departments to inedible products departments must be effectively hooded and vented when necessary to prevent objectionable odors in edible departments. Inspectors must be intimately acquainted with the purposes of all pipelines and chutes. Metal containers intended for use in handling inedible or condemned products must be watertight and properly identified.

13.2 Tanks must be properly equipped with condensers or other appliances to suppress odors. Inspector should know that the equipment is being used properly.

13.3 Unborn calves should be skinned in an enclosed area in other than an edible products room and in a manner requiring no undue supervision. The collection or handling of unborn calves will be under immediate supervision or positive control.

13.4 Identifying marks or numbers on carcasses of animals tanked in accordance with Section 13.3 of the Regulations should be recorded on Form MI-406-2.

13.5 Some factors that are considered in granting permission to bring dead animals on the premises of an official establishment are:

- (a) Adequate and suitable rendering facilities.
- (b) Acceptable means of conveying the dead animals to the tank-charging level.
- (c) Ability of the establishment to promptly handle and tank the dead animals in addition to inedible and condemned material usually present at the establishment.
- (d) Whether the receiving and handling of dead animals is likely to create a nuisance.

PART 14 — TANKING AND DENATURING CONDEMNED
CARCASSES AND PARTS

14.1 Identifying numbers or marks on condemned carcasses and products, the numbers of seals placed on the tanks, and the time of sealing and breaking the seals, together with the identity of the inspector, should be recorded on the daily tanking form.

14.2 It is not practical to require that contents of tanks be cooked a certain length of time to render them unfit for food purposes, because of the varied types of equipment, kind and quantity of contents, heating processes, and the like. The use of crushers or hashers for pretanking preparation of condemned carcasses, parts, and viscera has been found to give inedible character and appearance to the material. Washing equipment for viscera may be used. The inspection supervision of condemned carcasses and product should be maintained only until this material is crushed or hashed. Conveying systems, rendering tanks, and other equipment used in the further handling of the crushed or hashed material need not be sealed or locked. In cases where rendering tanks contain condemned material treated as outlined above, as well as condemned material not so treated, the tanks must be sealed until all of the contents are destroyed for food purposes.

If the condemned material is not rendered in the establishment where produced, crude carbolic acid or cresylic disinfectants should be added at the time of crushing or hashing. The denaturant added to condemned material by establishment employees under supervision of meat inspectors should be limited to the smallest amount necessary to adequately destroy the product for human food purposes. This may be accomplished by applying the denaturant in the form of a fine spray.

14.3 F.D.&C. No. 3 green dye with citronella and detergent may be used as a denaturing agent for inedible and condemned product. The preparation is composed of 1 part F.D.&C. No. 3 green dye, 40 parts by weight of water, 40 parts liquid detergent, and 40 parts citronella. This basic concentrated dye is further diluted by adding 1 part concentrate to 32 parts water when used. The amount of denaturant necessary will depend on the character of the inedible or condemned material.

14.4 The denaturing oil or No. 2 fuel oil should have distinct denaturing properties, both in odor and taste.

14.5 Kerosene, denaturing oil, or No. 2 fuel oil should not be used to denature condemned carcasses or product when tanking facilities are not available. Crude carbolic acid and also cresylic disinfectants may be used for denaturing condemned carcasses or product.

14.6 Rendered inedible fat is not considered to resemble edible product if the inedible characteristics of either color, odor, or taste, singly or in combination, are readily apparent. In official establishments, full responsibility is placed on the inspector in charge and his assistants to see that all fat derived from inedible or condemned material that has the physical characteristics of color, odor, and taste of an edible product is denatured sufficiently to distinguish it from edible product.

14.7 Collecting, cooking, dyeing, and washing condemned livers that are to be used for fish food should be accomplished in equipment set aside for this purpose. These operations must not create a nuisance nor interfere with inspection. These livers should be kept under close supervision until denatured. Temperature control and records should be maintained to assure freezing of livers condemned on account of fluke infestation and intended for use as fish food.

14.8 The bile from condemned livers may be collected in official establishments when handled as follows:

Collection should be in the inedible products department or in the slaughtering department, provided adequate facilities are available and collection does not interfere with sanitary handling of products or the conduct of inspection.

Sodium hydroxide should be added to give the mixture a sodium hydroxide content of not less than 5 per cent. The mixture should be allowed to stand 24 hours before shipment. The material should be labeled "Sodium Hydroxide Not Less Than 5 per cent by Weight. For Manufacturing Use Only."

The words "ox bile," "sheep bile," or "goat bile," as the case may be, should appear on the label. In the case of mixtures of bile from any two or all three of the sources mentioned, the label should indicate the sources of such bile.

Such properly labeled tight containers which are thoroughly clean on the outer surface may be stored in the edible products departments and may be shipped from the establishment in the vehicles containing inspected and passed products.

14.9 The removal of inedible and condemned denatured material which may be infectious or contain disease organisms is of concern to State officials who have responsibility for animal disease control. In the cases where this material is moved between States, the officials of more than one State may be involved.

In order to provide an opportunity for State animal disease control officials to discharge their responsibility, establishments desiring to remove inedible and condemned denatured material should obtain from the State animal disease control officials in the State where they are located, a letter indicating that removal of the material from the establishment is acceptable. The letter indicating acceptance should be obtained annually and a copy of it delivered to the inspector in charge who will use it as justification for permitting removal of the material.

14.10 When permission is given to remove diseased, condemned or inedible materials from official establishments under provision of Section 14.5 of the Meat Inspection Regulations, MI Form 403-10 will be issued.

PART 15 — RENDERING CARCASSES AND PARTS INTO
LARD, RENDERED PORK FAT, AND TALLOW, AND
OTHER COOKING

15.1 Carcasses and parts passed for cooking should be held under strict control at all times. Trucks and containers used to hold and convey product passed for cooking should be conspicuously marked and equipped with a sealing device.

15.2 Edible rendered fats containing tank water in first stages of sourness may be reprocessed if the handling is begun promptly after its detection. There is no provision for rehandling for food purposes rendered fats that contain tank water beyond the first stages of sourness. The fats may not be mixed with sound edible product in any proportion as a recovering process. The product should be retained until further approved processing determines its final disposition. Treatment of rendered fats may be undertaken immediately without waiting for a report from the laboratory.

15.3 Cod, kidney, and breast fats bearing the marks of Federal inspection may be admitted into official establishments for edible purposes provided the fats are clean, sound, and otherwise fit for human food.

15.4 Salt used to settle rendered fats should be free from extraneous material that indicates contamination with filth but may contain insoluble mineral matter that does not remain in the rendered fat.

PART 16 — MARKING, BRANDING, AND IDENTIFYING
PRODUCTS

16.1 Material submitted by establishments through the office of the inspector in charge or his designated representative for approval by the Washington office should be carefully examined to insure that it meets the requirements of the applicable Regulations.

Only legible imprints of required markings should be submitted for approval or use in an official establishment. Approval of the marks of inspection appearing in newspaper advertisements, billboards, and the like is not necessary, although if the opportunity is afforded to preview such matter locally, the markings should conform to the standards. The mark of Federal inspection should not be used in such advertisements in a misleading way.

16.2 The establishment will be required to furnish all brands, including replacements, as they become necessary. When received, new

brands should be delivered immediately into the custody of a Division employee and the approval and use of these brands should be in accordance with the Meat Inspection Regulations.

16.3 Brands bearing the inspection legend should be uniform in size and design and in the exact form of the official brands.

16.4 The control of brands includes those held in supply or storage rooms as well as in service. The owner or operator of an official establishment must make arrangements with the inspector in charge to carry this out.

16.5 The Washington office no longer maintains property records of metal brands bearing the inspection legend. It is not necessary to report lost or unserviceable brands to Washington. Unserviceable brands should be properly defaced and disposed of at the station, except when the 2½-inch rubber brands mounted on aluminum handles which are furnished by the Division become unserviceable, the aluminum handles should be returned to the Meat Inspection Division in Washington for reuse.

16.6 Whether lost or unserviceable brands should be immediately replaced by the establishment is a matter to be determined by the inspector in charge. He determines the number of brands needed to properly meet requirements at the establishment involved.

16.7 An up-to-the-minute inventory of all brands bearing the inspection legend, whether in use or in storage, should be kept at each station.

16.8 Application of the marks of inspection to clothing, walls, posts, and the like must be discouraged. Brands bearing the marks of inspection or other marks should be kept clean while in use. A clear legible imprint of an approved brand cannot be made with a worn or mutilated brand. So-called grade brands, buyers' brands, and marks signifying rabbinical inspection should be placed so as not to obliterate, or be confused with, required markings.

16.9 The legibility of the marks of inspection has been improved in some cases by drilling two small holes (about one-sixteenth inch in diameter) through the face of the hot-iron brands to permit the escape of steam that forms when the hot brand comes in contact with the wet surface of product. The use of cast steel burning brands results in improved and more legible inspection legend imprints on cured products.

16.10 Only approved branding ink should be used. Purple branding ink is composed of "F.D. & C Violet No. 1 dye, water, alcohol, and sugar." Acetone may be added to shorten drying time. Marking pencils containing F.D. & C No. 1 dye should be used for marking meat cuts and carcasses.

16.11 A hot ink brand equipped with a thermostatic control to regulate the temperature of the electrically heated burning element greatly improves branding on meat, meat byproducts, and meat food products. Ink for hot

brands may be prepared without sugar; an acceptable dye and specially denatured alcohol 23A (alcohol plus 10 per cent of acetone) may be used if desired.

16.12 Official grading terms such as Prime, Choice, Good, Standard, Commercial, and Utility, and the letters AA, A, B, and C, which are associated with these official grades of meat of cattle, sheep, and calves, may be used in official establishments only on meat graded as such by an official representative of the Federal Meat Grading Service.

Wholesale and retail cuts derived from carcasses bearing an official grade designation may be identified with the same grade designation as appears on the respective carcass from which the cut is derived.

These instructions do not apply to the terms "Army-AA," "Army-A," "Army-B," or similar terms applied to meats or the package thereof in conjunction with the standard Army veterinary inspection stamp by inspectors of the United States Army.

16.13 Impressions of grade markings applied to meat in official establishments under the supervision of an official representative of the Federal Meat Grading Service need not be submitted to the Washington office for approval. However, such impressions should be approved by the inspector in charge prior to use. Grade markings, other than official markings, should be submitted to the Washington office for approval in the usual manner.

16.14 After carcasses are washed and clothed each half should be legibly marked "U. S. inspected and passed."

16.15 Carcasses conditionally passed for food on account of *Cysticercus bovis* as prescribed in Section 11.24(f) of the Regulations may be marked with the inspection legend and establishment number at the time they are placed in a freezing compartment maintained under lock or seal.

16.16 Calf carcasses shipped from one official establishment to another with the skin attached may be marked at the second establishment after the skin has been removed with the receiving establishment's number and inspection legend. This in no way relieves the responsibility of placing legible brands on each quarter of the carcass at the originating establishment. Cuts taken from carcasses marked at another official establishment may be branded with the inspection legend and identifying number of the official establishment in which the fabrication is done.

16.17 It is not practical to designate the location and number of brand imprints to be applied on carcasses because of variations in local conditions and in the further processing of the carcass. More than the required minimum marks of inspection may be placed on carcasses as local circumstances warrant.

16.18 Beef tenderloins should be individually marked with the inspection legend and establishment number before they leave the official establishment.

16.19 Pork stomachs are considered meat byproducts rather than animal casings even though intended for use as containers of meat food products.

16.20 The use of metal clips or staples to affix labels or tags to meat food products is not permitted because of the possibility of metal inclusion in product.

16.21 Form MI-408-1 properly modified to describe clearly the product transported may be used to cover the shipment of product to be further processed as provided for in Section 16.13(a) of the Regulations. This form is to be used, of course, in addition to the certification required in Part 25 of the Regulations.

16.22 If not otherwise specified, statements such as "cereal added," "nonfat dry milk added," "artificially colored," and the like should be placed on the product or on material to be attached to the product, in the order in which the additions normally are made in processing the article.

16.23 It is not practical to state specifically the exact size or weight of products customarily sold at retail intact. Factors that must be considered are: Class of product, geographical distribution, customer expectancy, etc.

16.24 (a) Branding the word "tender" or any of its derivatives on heated and smoked pork products may be done only at the establishment at which the processing takes place. The product is subjected to sufficient heat to attain an internal temperature of at least 140° F.

(b) Use of the term "Cooked," "Fully Cooked," "Thoroughly Cooked," "Ready-to-Eat," or "Ready-to-Serve" on heated and smoked pork product is acceptable only when the processing results in the product exhibiting the usual characteristics of a fully cooked article, such as partial separation of the meat from the bone, easy separation of the tissues, and a cooked color, flavor and texture throughout the product. This usually requires a minimum internal temperature of 148° F. Proposals for the use of these terms should be accompanied with the full description of the process and internal temperature attained when the marking material is submitted for approval.

16.25 Spice extractives may not be listed as spices in the list of ingredients but may, if desired, be listed as flavoring. Powdered onions, powdered garlic, and powdered parsley may be declared as flavoring, but onions, garlic, and parsley used as such should be listed as onions, garlic, and parsley in the ingredient statement. Dehydrated onions (chips), dehydrated garlic, and dehydrated potatoes should be listed as such.

Soluble seasonings consisting of spice extractives having a distinct red color (principally those including extract of paprika) should not be used in fresh meat products such as hamburger, fabricated steaks, cubed beef, meat patties, etc., because of the color enhancing properties of the seasoning. If these soluble spice extracts are used in the formulation of cured sausage and other meat food products, the amount used should be controlled so that the color of the finished product will not be significantly different from that of product prepared with the same ingredients but without the soluble spice extract.

16.26 Various kinds of cheese are recognized under standards of identity and should be listed as such in the ingredient statement. If the cheese ingredient is featured in the name of the product, it may be shown by the unqualified term "Cheese".

16.27 When tags, tissue strips, bands, and the like are used to apply the list of ingredients, only applicable required markings should be included thereon. However, if nonrequired features are added, then all applicable required labeling features should be shown. To illustrate: If the name of the product is added on a tag bearing the list of ingredients in bologna, that side of the tag bearing the two features should be completed by adding the name and address of the firm.

16.28 The identity of all ingredients through all stages of fabrication of a meat food product must be maintained.

16.29 Pork stomachs should be listed as such in the statement of ingredients, and not as pork tripe. Skinned pork jowls may be listed as pork.

16.30 The designation "boned pork heads" is applicable to denote meat and meat byproducts from pork heads, provided the relative amount of muscle tissue is not less than that normally present on pork heads.

16.31 The term "cereal" is acceptable to denote one or more meals or flours derived from cereal grains without more specific declaration.

16.32 Meat byproducts such as beef tripe, pork stomachs, pork livers, and pork fat, should each be specifically declared.

16.33 When cured meats are used as part of a fabricated product for which minimum meat requirements have been established, consideration should be given to the amount of added substances in the cured meat when calculating the formula on the fresh-weight basis.

16.34 Smoked meats such as ham or bacon used in fabricated product should be declared as "ham" or "bacon," as the case may be, in the list of ingredients so that the smoked product will be identified.

16.35 The Domestic meat label should be placed on shipping containers enclosing a combination of inspected product and food articles other than meat products.

16.36 If an immediate or true container serves also as a shipping container, the marks of inspection, as well as the other required features, should be applied.

16.37 Markings other than the inspection legend and establishment number, applied to shipping containers by stencils, pencil marks, or in print, may be used with the approval of the inspector in charge. Such markings must not be false or misleading. They may be used in addition to required markings but not in lieu thereof.

16.38 Domestic meat labels that have become detached from the shipping container of federally inspected product, may be replaced with domestic meat labels of the receiving official establishment to facilitate further shipment after proper identification of the product has been made.

16.39 The marking required on the shipping container of inedible rendered fat need not be submitted to the Washington office for approval.

16.40 Packaged meat of foreign origin which is repackaged under Federal meat inspection shall be identified as to the country of origin on the new package. When meat in carcass form of foreign origin is separated into cuts which normally have an inspection legend they shall be marked to show the country of origin adjacent to the marks of inspection. Product resulting from usual boning operations in official establishments need not be kept separate from domestic product for identification.

16.41 The carcasses of animals injected with papain shall be marked with the statement "Tendered with Papain." These markings shall be applied in a continuous manner by means of a roller brand along the round, loin, rib, neck, chuck, and foreshank and from the flank region over the flank, plate, rib, and brisket. Imprints of such roller brands should be forwarded for approval if not already approved.

PART 17—LABELING

17.1 Although there is a connection between Parts 16 and 17, each part is a separate and distinct entity. Both deal with the identification of product; Part 16, by application of lettering or affixing of tags or labels directly to the product and Part 17, by the labeling of the immediate cover or container. In some instances the fulfillment of the requirements of Part 17 eliminates the necessity of compliance with Part 16. In a broad sense, labeling requirements are to assure that a true and clear picture of the product is available to the consumer.

17.2 No reference to Federal meat inspection is permitted on labeling material except as it is embodied in the inspection legend.

17.3 Large containers such as tierces, drums, barrels, and fiber-board boxes which enclose loose or unpackaged product are true containers and as such must be labeled. Whether or not all markings are applicable depends on the kind of product. It is not practicable to apply a statement of ingredients to a container enclosing more than one type of fabricated product. See the marking requirements imposed by Part 16.

17.4 Labeling may consist of a combination of printing, stenciling, box dyes, and the like, for large-size true containers and for shipping containers. Crayons, marking brushes, and the like, are not acceptable for applying any required labeling features to such containers except the figure indicating the quantity of contents.

17.5 While stencils, box dyes, and labels for large-sized true containers and for shipping containers may be used with the provisional approval of the inspector in charge, the inspection legend in any form must be approved by the Washington office.

17.6 Empty containers bearing only approved markings and intended for federally inspected product may be used for display or advertising purposes without approval of the Washington office.

17.7 Properly labeled or marked product may be covered with loosely woven stockinet, provided the marks are plainly visible through the covering.

17.8 The establishment number may be embossed on either the bottom or cover of hermetically sealed containers.

17.9 The date of canning should be shown by code or otherwise on the metal caps for hermetically sealed glass containers of fully processed product. The identity of the contents should be shown in a similar manner when such identity cannot be positively established by other means. These features can be legibly and permanently applied with permanent ink, such as lithographer's ink, and a mechanical stamping device immediately after the cap is affixed to the glass container.

17.10 Labels used directly on and in connection with meat food products may be, and on occasion have been sources of contamination. For example, water-soluble or fat-soluble ink used in printing labels may become transferred to the product. The paper or other substance constituting the label may contaminate the product through disintegration, presence of soluble components, or the like.

It would not be practicable for the Washington office to control or anticipate such misuse of labels, even though it does, in some instances, pick up probable objectionable conditions. The only adequate control is the supervision over labels exercised by inspectors at establishments. Inspectors should, therefore, take precautions to assure that a label offered for use at an establishment is —

- (a) Approved in accordance with the Regulations.
- (b) Used on the product for which it is applicable as set out in the terms of the approval and in the Regulations concerning the composition of the product.
- (c) Placed on product or container in such manner that all of the required features appear on the principal display panel.
- (d) Used on product which offers sufficient contrast in color so that the required features printed on transparent coverings are prominently displayed.
- (e) Printed with permanent ink, all of the required features being clearly legible.
- (f) Such as will not result in contamination of the product.

17.11 An inspector can readily see ink that has been transferred to the product, or a label that has disintegrated or corroded. But he faces a different problem with substances used in the manufacture of plastics and paper coatings. Generally, manufacturers of plastic films, coatings, and containers present to the Washington office samples of their materials and a statement of their composition in order to have their acceptability determined before making deliveries to inspected establishments. If the inspector has a question concerning the acceptability of such materials, he should send a sample of the material, with all identifying marks, the name and address of the manufacturer,

and any other pertinent information, to the Washington office for advice. Aluminum foil (containing no lead) is acceptable from a toxicity standpoint for use in direct contact with product, although when in contact with well salted product corrosion may take place to an extent that would make its use undesirable.

17.12 A standard of composition has been identified for each product for which a label has been approved. These standards of composition include the minimum meat content and in some instances they identify the maximum amount of water, binder, extenders, fat, and other meat or meat byproduct that may be used. Many of the standards are contained in the Meat Inspection Regulations and some appear in Meat Inspection Memorandums. Others are not published but are made effective through our label control program by the approval or disapproval of labels. When labels are submitted for approval for a product for which a standard of composition has not be published, it must be accompanied by the formula and a complete description of the product's preparation so that the person reviewing or supervising the use of the label may determine if the label is intended for, and is used on, product complying with its standard of composition.

Samples of new products and products on which there is a question as to whether they are classed as meat food products should be submitted to the office of Labels and Standards, Meat Inspection Division, GSA Building, 7th and D Streets, S. W., Washington, D. C. 20250. Information should be furnished regarding the name of the product and a full description of the method of preparation, with the ingredients and their percentages. If the samples are perishable, they should be packed in dry ice or otherwise protected so that they will arrive in a wholesome condition

(a) "Cooked Salisbury Steak" shall be prepared with chopped beef and may contain not more than 25% pork and/or veal. It may also contain whole eggs and extender substances such as bread crumbs, cracker meal, cereal and nonfat dry milk.

When extenders are used, a statement describing their use shall be displayed contiguous to the name of product, such as "Cooked Salisbury Steak, Bread Crumbs Added."

(b) In many establishments product labeled "Sliced Cooked Ham" is derived from canned ham identified as "Cooked Ham, With Natural Juices, Gelatin Added."

Upon removal of the product from the can and preparing the ham for slicing, the free juices and a portion of the gelatin are discarded. It must be noted, however, that a portion of the gelatin remains in the seams, and in some cases on the surface of ham. It, therefore, should be required that cooked sliced ham derived from canned hams be labeled "Sliced Cooked Ham, Gelatin Added" to properly identify the product.

17.13 Inspectors should report all new processing methods to the Washington office. The report should include new types of equipment and merchandising practices that might have an effect on the character of the finished product or affect standards of composition and labeling.

17.14 When deciding on a common name for a product, the consumer's knowledge rather than that of the meat industry should be considered. For instance, in the packing industry "picnic" is the common name for a product, but since it is not well known to the public as such, it should be described as a "pork shoulder picnic" in order to identify it adequately. The name of the product applies to the finished article; the ingredients are listed in the order of the quantities used in the preparation of the products.

17.15 When fried pork skins are prepared from skin removed from smoked pork bellies, names such as "fried pork skins," "fried bacon skins," or "fried bacon rinds," may be used to designate the finished product. When labeling material is submitted for approval, the kind of skin used in the product should be stated.

17.16 If the term "spice" or "spices" is used in the list of ingredients, it must refer to whole or ground natural spices. Spices may, however, be covered by the general term "flavorings" in the list of ingredients.

17.17 When the term "farm" or "country style" is used in connection with sausage, the product must be prepared with natural spices to the exclusion of oleoresins, essential oils, and other spice extractives. Seasoning materials such as monosodium glutamate and hydrolyzed plant protein are not expected ingredients of "farm" or "country style" sausage. Sugar is the normal sweetening agent for "farm" or "country style" sausage.

17.18 Although nearly every ingredient in a product contributes to its flavor, such substances as parsley, pistachio nuts, pimentos, and pickles, which are not added to a product solely for flavoring purposes, must be specifically named.

17.19 Pimento is applicable to allspice, whereas pimiento refers to the cone-shaped thick-walled Spanish sweet pepper. Other varieties of sweet peppers, such as the common bell-shaped variety, are listed as sweet peppers.

17.20 The following applies in listing the ingredients used in the preparation of meat food product:

(a) The terms "pork," "beef," "veal," "mutton," and "goat meat" are acceptable regardless of the anatomical derivation of the meat, except that tongues and hearts should be specifically named, for example, pork tongues and beef hearts. The Washington office may require specific declaration for meat ingredients on labels for such products as chili con carne, chili con carne with beans, corned beef hash, and ham spread. A declaration such as "beef cheeks" or "pork cheeks" should be used for untrimmed cheeks, that is, cheeks with the glandular material attached.

(b) Meat byproducts such as beef tripe, pork stomachs, pork livers, and pork fat should be specifically declared.

(c) The designation "boned pork heads" is applicable to meat and meat byproducts from pork heads provided the relative amount of muscle tissue is not less than that normally present on pork heads.

(d) The term "cereal" is acceptable to denote one or more meals or flours derived from cereal grains without more specific declaration. Bean flour, soya flour, or potato flour should be declared by name because they are not classed as cereal.

(e) The foregoing should not be construed to invalidate approval of labels bearing more specific ingredient declaration than those mentioned in (a) (c), and (d), nor to prevent the use of such designation when desired by the establishment.

(f) When dehydrated celery, dehydrated garlic or dehydrated onions are used as seasoning agents for meat or meat food products, their presence may be reflected in the statement of ingredients on labeling material as "celery," "garlic," or "onions" as the case may be.

(g) The term "Corn Syrup" may be used as an ingredient identification on labeling material for meat food products to reflect the use of either corn syrup or corn syrup solids.

(h) Pork fat should be declared as such in the statement of ingredients. As a guide for judging the distinction between pork and pork fat, skinned pork jowls may be declared as "pork" but clear fatbacks and clear shoulder plates must be declared as "pork fat."

(i) Ingredients such as cracker meal, macaroni, and similar substances which in themselves are fabricated from various ingredients may be declared as such instead of listing the individual component parts.

(j) When two meat ingredients comprise at least 70 per cent of the meat and meat byproduct ingredients of a formula and when neither of the two meat ingredients is less than 30 per cent by weight of the total meat and meat byproducts used, such meat ingredient may be interchanged in the formula without a change being made in the ingredient statement on labeling materials, provided that the word "and" in lieu of a comma shall be shown between the declarations of such meat ingredients in the statement of ingredients.

(k) When unskinned pork jowls are used in the preparation of a meat food product they shall be reflected in the statement of ingredients as "Unskinned pork jowls" and the product shall not be identified as "All Meat."

17.21 The term "Center Cut" may be used in connection with labeling material for pork loins from which the shoulder end has been removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage and from which the ham end of the loin has been removed by cutting crosswise to its length anterior to the cartilage on the tuber coxae.

The term "Center Cut Pork Chops" may be used to identify chops cut from any portion of a center cut pork loin.

17.22 The general terms "cheek trimmings" and "tongue trimmings" may be used as follows:

(a) The tissues resulting from converting cheeks to cheek meat should be identified as "cheek trimmings" (preceded by the name of the species from which derived).

(b) The term "tongue trimmings" includes the entire mass of tissue, except cartilage and bone, obtained through converting long-cut tongues to short-cut tongues. Such term should be further identified according to species.

(c) When the muscular tissue is removed from tongue trimmings, the resulting mass should be identified as "salivary glands and fat" (preceded by the name of species from which derived); the muscular tissue may be identified as "beef," "veal," "mutton," "pork," or "goat meat," as the case may be.

(d) Trimmings derived from the tongue itself should be identified as "tongue meat," preceded by the name of the species from which derived. Tongue meat should not include any of the tissues described in paragraphs (b) and (c) above.

17.23 Shortening prepared with a mixture of meat fats and vegetable oils may be identified either as "Shortening Prepared with Meat Fats and Vegetable Oils" or "Shortening Prepared with Vegetable Oils and Meat Fats" without regard to the order of predominance of the fats and oils used, provided that there is a significant amount of the lesser ingredient used.

17.24 If the firm can be located through a telephone or city directory, the label need not include the street address and number. The city and State are sufficient. If the location of a firm is other than the manufacturing location, the city should be qualified by a term such as "general office."

17.25 The statement of net weight or measure should be expressed in the largest applicable unit. Therefore, 1 pound is used instead of 16 ounces, and 1 pound, 4 ounces in lieu of 20 ounces. However, small packages of sliced bacon may be shown as containing $\frac{1}{2}$ pound or 8 ounces; packages of sliced dried beef may be labeled $\frac{1}{4}$ pound or 4 ounces.

17.26 Vienna sausage packed in water or brine or similar products in size 208 X 208 can should be 4 ounces net weight.

17.27 In determining compliance with the Regulations, the inspector should see that all wrapping and packing materials are not included in the net weight.

17.28 A statement of the gross and tare weights in lieu of the net weight on such containers as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers is acceptable.

17.29 Meat and meat food products in casings need not be marked with a statement of quantity of contents; however, space may be provided on the casing for applying the weight such as an opaque area preceded by the words "Net Weight." If the casings are marked with a statement of quantity of contents, the inspector should check to see that such statements are accurate.

17.30 Frankfurters, wieners, pork sausage, and breakfast sausage may be packed at catch weights. When these commodities are not packed at uniform weights of 8 ounces, 12 ounces, or 1 pound, the statement of quantity of contents should be shown with the same degree of prominence as the other required labeling features, including the name of the product.

17.31 Systematic controls should be maintained by the establishment at all times to check the quantity of contents. Deceptive filling of containers must not be permitted, even though a correct statement of the quantity of contents is shown.

17.32 In most cases, the net weight can be determined at the time of packing. However, in some instances, especially on imported products and products such as canned frankfurters, the net weight of the completely processed article is checked. To insure a uniform method of determining net weight, the following procedure is outlined:

- (a) The weight of the unopened can is tabulated as the gross weight.
- (b) The weight of the clean, dry can is tabulated as the tare weight.
- (c) The difference between the gross weight and the tare weight equals the net weight.

17.33 After checking the net weight of several cans, it is possible to determine the net weight of additional cans without opening them by subtracting the average tare weight from the gross weight of the unopened can. However, enough cans should be opened to establish a tare that is representative of the lot. The number of cans necessary to establish a reliable average tare depends on the uniformity of the can weights. If the difference in weight between the lightest and heaviest of the first six cans opened is no more than $1/8$ of 1 ounce, the average of the first six cans will probably suffice as an average for the lot. If the difference in weight between the lightest and heaviest is approximately $3/16$ of 1 ounce, six more cans should be opened. This refers particularly to cans having a capacity of approximately 12 ounces. The tare weight of larger cans may vary in proportion. Each lot of product should meet the following requirements:

- (a) The average net weight of the cans checked should equal at least the stated net weight.
- (b) There should be as many cans that are overweight as are underweight.
- (c) The underweight should equal the maximum tolerance on not more than 20 per cent of the total. (The incidence in a hundred cans of a very few containing a small quantity below the maximum underweight with the average at least equaling the stated net weight is not sufficient to reject a lot if the other net weight requirements are met.)

17.34 If a canned meat food product consists entirely of material that is nutritious and suitable for food, the statement of net weight should include the total weight of contents. However, if the canned meat food product is prepared with a packing substance not customarily used for foods such as water, brine, or agar, then the stated net weight should be the weight of the meat or meat food product, exclusive of packing material, taken after the article has been packed several days. For example, the stated net weight of pigs' feet in vinegar pickle should be the drained weight of the pigs' feet and the stated net weight of whole ox tongues in agar should be the weight of the ox tongues, exclusive of agar. Some products, such as cooked pigs' feet, cooked lamb tongues, and cooked sausage, may be packed in a vehicle at such weight as to result in regaining the moisture that has been lost in cooking before the product leaves the establishment.

17.35 (a) The following underweight tolerances are allowable for comminuted products and for liquid and partly liquid products in which the liquid is included in the net weight:

For a 6-pound can-----	3/4 of 1 ounce
For a 4-pound can-----	1/2 of 1 ounce
For a 2-pound can-----	3/8 of 1 ounce
For a 1-pound can-----	5/16 of 1 ounce
For a 12-ounce can-----	1/4 of 1 ounce
For an 8-ounce can-----	3/16 of 1 ounce
For a 6-ounce can or less-----	1/8 of 1 ounce

(b) The overweight tolerances for comminuted products and for liquid and partly liquid products in which the liquid is included in the net weight are allowed as follows:

For a 6-pound can-----	2½ ounces
For a 4-pound can-----	2 ounces
For a 2-pound can-----	1½ ounces
For a 1-pound can-----	1 ounce
For a 12-ounce can-----	3/4 of 1 ounce
For an 8-ounce can-----	1/2 of 1 ounce
For a 6-ounce can or less-----	3/8 of 1 ounce

(c) The overweight should not result in an overstuffed appearance of the can. Overstuffed cans should be handled in accordance with the Regulations. The following net weight tolerances are applicable to frankfurters packed in brine in consumer-size cans:

(1) The overweight should not exceed the weight of one whole link.

- (2) The average net weight should equal the stated net weight.
- (3) No underweight should exceed 4 per cent of the stated net weight.

(d) The average net weight for the large institutional-size cans should equal the stated net weight. The overweight should not exceed 2 per cent of the stated net weight and the underweight should not exceed 1 per cent of the stated net weight.

17.36 The mark of inspection in whatever approved form it may appear is the symbol of our service that reaches the public intimately. It erases from the consumer's mind the question of whether the product on which it appears has been subjected to complete inspection. It is our certification that the product has been carefully inspected and found to be sound, wholesome, and fit for human consumption at the time of shipment and that the labels are not deceptive or misleading. Therefore, we should take great pride in its significance and exercise constant vigilance in its application.

17.37 The master label file system in the Washington office consists of a combination of microfilm and International Business Machines card records. Each label with all material pertinent thereto is photographed. To keep the photographic work at a minimum and for uniformity in photographing labels and other material presented in connection with requests for approval, we ask that you adopt a form for transmittal of sketches and labels like the one on the following page. For use in the Washington office one copy of the label or material being presented for approval should be attached to the transmittal form with only one staple. Mount all other copies to the transmittal form in any manner that suits your needs. Do not, however, cover the space provided for the approval stamp. Establishments shold prepare a supply of the form for their own use on 8 x 10½-size paper. Your cooperation will assist greatly in the operation of the master label file and will be appreciated.

Trade label material requiring special handling should be addressed to P. O. Box 7416, Washington 4, D. C. In using this address, do not use any other address or identification, such as Meat Inspection Division, ARS, or U.S.D.A.

17.38 If the Washington office stamps an addition on labels that are approved, it constitutes a condition or requirement that becomes a part of the approval.

17.39 Attention is directed to a difference in the marking and labeling requirements for imitation sausage. Since it is apparent what product is being imitated, it is sufficient to apply the single word "Imitation" directly on the product as set forth in Part 16, but Part 17 requires that the word be followed by the name of the sausage

(SAMPLE OF TRANSMITTAL FORM)

DIRECTOR, MEAT INSPECTION DIVISION WASHINGTON, D.C.		FOR USE OF THE WASHINGTON OFFICE, MEAT INSPECTION DIVISION	
FOR APPROVAL (Check one)			
FINAL	SKETCH	FOR USE UNTIL	RECEIVED STAMP
DATE SKETCH APPROVED		EST. NO.	APPROVED STAMP
TYPE OF MATERIAL, SUCH AS CASINGS, WRAPPERS, CARTONS, ETC.			
FORMULA AND METHOD OF PREPARATION			
REMARKS			
SIG. OF EST. REPRESENTATIVE		DATE	
INSPECTOR IN CHARGE		DATE	

imitated and the statement of ingredients. Except that imitation sausage packed in properly labeled containers having a capacity of 1 pound or less, and of a kind usually sold at retail intact, need not bear the mark "Imitation" on each link or piece, provided no other marking or labeling is applied to each link or piece. The container should be labeled in accordance with Part 17 of the Meat Inspection Regulations.

17.40 Where certain fixed minimum or maximum quantities of particular ingredients are prescribed in the composition of designated product, it is the responsibility of the inspector in the department to obtain strict adherence to the requirements. Laboratory analysis may be obtained when necessary. The ingenuity of the inspectors may be taxed at times to determine the percentage requirements. It entails a thorough knowledge of the product and its preparation. Company figures alone should not be relied on.

17.41 If the term "bacon" is used to describe a product other than the conventional item prepared from the side of a swine carcass, it should be qualified as to its origin in terms such as "pork shoulder plate bacon."

17.42 Product designated "Dry Salt Cured" may contain a curing solution that was injected directly into the tissues but not through the circulatory system before it is covered with dry curing mixtures. It may be momentarily moistened to facilitate initial salt penetration. However, the term does not apply to product placed in curing solution. Product identified as "Dry Cured" should not be injected with curing solution.

17.43 Tongues and brains of sheep and lambs are practically indistinguishable and may be designated either sheep tongues or lamb tongues and sheep brains or lamb brains. Large calf livers and hearts may be designated beef livers and beef hearts.

17.44 Gelatin is not a permitted ingredient of sausage, luncheon meat, meat loaves, and the like.

17.45 There is a cleardifference between a loaf prepared with meat to the exclusion of meat byproducts and labeled as meat loaf, beef loaf, pork loaf, or similar name and a comparable product fabricated from various combinations. Nonfat dry milk and soya flour must be declared as part of the name of the product as well as included in the list of ingredients on a label for a product called "meat loaf" or "pork loaf" or the like. The word "loaf" refers to a form in which the product is prepared rather than to a specific article of food, and when used to designate a product, it must be followed by the list of ingredients.

17.46 "Chopped beef" should consist of chopped fresh beef without the addition of beef fat as such, and the product should not contain more than 30 per cent of fat.

17.47 Ham cooked in the conventional manner, which does not include the use of boiling water, should be labeled "cooked ham," not "boiled ham."

17.48 When the term "shankless" is used in reference to a ham, it indicates the shank has been removed by means of a cut through the joint at a right angle to the femur bone. The distal tip of the semi-tendinosus muscle may be severed above its tendinous attachment leaving an extension approximately two inches in length. This extension is considered to be an integral part of the body of the ham and is usually folded over the end of the femur.

17.49 (a) "Detached skin" refers to portions of skin from which most of the underlying fat has been removed, such as skin removed from bacon intended for slicing and skin removed in the process of closely skinning hams, shoulder cuts, and fat backs. If the removal of portions of skin is incidental to the removal of a considerable proportion of the underlying fat from the ham, shoulder, back or the like, preparatory to the rendering of such fat, then the portions of skin so removed should not be regarded as detached skin and may be included with the fats, and rendered into lard. Ham facings are not regarded as detached skin.

Fresh ham skins, fresh pork shoulder picnic skins, and the like may be used in the rendering of lard when, taken as a lot, they have at least 65 per cent of trimmable fat.

- (b) "Tails" mean the skin-covered portion only.
- (c) "Windpipes" include the larynx, trachea, and bronchi.
- (d) "Scrap fat" includes particles of tissue such as may be collected as a result of splitting the carcass, sawing the carcass or parts, and washing blood-stained parts. It does not include fatty tissues of the thoracic, abdominal, and pelvic cavities, the trimmable fat attached to the organs in such cavities, or the particles of fat that may be scraped from the surfaces of the three cavities, provided the fatty tissues are reasonably free from muscle tissue, blood, and large blood vessels. Fresh, clean, sound fat obtained in the fleshing of fresh pork skins may be rendered for lard.
- (e) "Skimmings" include unrendered fatty tissues and rendered fat such as may be collected from receiving vats under rendering tanks or from cooking vats.
- (f) "Settlings" include "bottoms" such as accumulations of "scrap," water, and other material and the rendered fat therewith from receiving settling, and storing vats.

(g) "Pressings" include the following:

(1) Fat pressed from the residue incident to rendering lard, other than by steam rendering, may be regarded as lard if it is promptly made sufficiently free of sedimentary scrap and water. Fat pressed from residue incident to rendering lard, including steam rendering, shall not be re-rendered for lard-making purposes. Such fat may be re-rendered for rendered pork fat-making purposes.

(2) Fat pressed from the residue incident to rendering rendered pork fat, and fat pressed from the residue incident to rendering lard, may be regarded as rendered pork fat if it is promptly made sufficiently free of sedimentary scrap and water. Fat pressed from the residue incident to rendering rendered pork fat may be re-rendered to make rendered pork fat.

17.50 (a) Unpressed residue incident to rendering lard and rendered pork fat, other than by steam rendering, may be re-rendered for rendered pork fat-making purposes. Unpressed residue incident to rendering lard and rendered pork fat shall not be re-rendered for lard-making purposes.

(b) Pressed residue incident to rendering open kettle rendered lard and open kettle rendered pork fat, which has not been pressed by means such as an expeller or a hydraulic press, may be re-rendered for rendered pork fat-making purposes. All other pressed residue incident to rendering lard and rendered pork fat shall not be re-rendered for edible purposes.

17.51 The term "refined lard" is applied to open-kettle rendered, prime-steam, or dry-rendered lard that has been run through a filter press with or without the addition of a bleaching agent.

17.52 When the term "manteca" or "manteca pura" is used as a name of a product, the English designation "lard" or "rendered pork fat," as the case may be, should follow in close proximity.

17.53 The terms "chili" and "chili con carne" may be used synonymously and the terms "chili with beans" and "chili con carne with beans" may be used synonymously.

Tripe and untrimmed cheeks are not customary ingredients of chili con carne. Although beef heart meat is permitted in chili con carne, beef hearts are not. The term "beef heart meat" applies to beef hearts minus the auricles, or so-called heart cap.

17.54 Pork stomachs, pork skins, pork snouts, and other meat by-products, except fat, are not customary ingredients of a product labeled "Braunschweiger." The name "liver sausage" is inaccurate for a product prepared with meat byproducts to the exclusion of meat.

17.55 For an inspector to exercise proper inspectional control over the labeling of meat and meat food products, it is necessary that he have a clear understanding of the applicable Regulations and be thoroughly familiar with the preparation and composition of each product prepared under his supervision.

17.56 The name used to designate an article should be the common name, if any, and one which clearly describes the finished product; for example, a product labeled "beef and gravy," "pork and gravy," "pork with barbecue sauce," "meat balls with gravy," or the like, should contain more meat or meat balls than gravy or sauce in the finished product. If upon examining representative samples of the finished product the inspector finds more gravy or sauce than meat, names such as "gravy and beef," "gravy and pork," "barbecue sauce with pork," and "gravy with meat balls" would be accurate and informative.

17.57 The statement of ingredients should show the ingredients listed in the order of their percentages according to the amounts used in preparing the product rather than in the order of predominance in the finished product. For example, cooked sausage may contain 10 per cent added water; however, it is customary to use a greater amount of water in its preparation. In such case water should be declared in the statement of ingredients in the order of its predominance by comparison with the other ingredients.

17.58 Potted and deviled meat food product should not contain added moisture, but when water is used to replace the moisture lost incident to precooking some of the meat or meat byproduct ingredients, then water constitutes an ingredient of the product, and should be declared according to the quantity used.

17.59 It is the responsibility of the inspector to see that all meat and meat food products prepared under his supervision are properly labeled.

17.60 (a) A uniform label filing system to aid inspectors wherever assigned is outlined below. Labeling and marking material should be filed in regular filing cabinets as follows:

(1) A separate file is maintained for each official establishment.

(2) The material is filed in chronological order with the last approval in front.

(3) The files are subdivided alphabetically with material filed under the appropriate letter according to the name of product as, for example, under B—bacon, bologna, brains, braunschweiger, ground beef, corned beef, pork shoulder butt, beef and gravy; under C—capocollo, cervelat, cutlets (pork, veal, etc.), chili con carne; under M—luncheon meat, meat food product (potted, deviled, etc.); under P—pepperoni, prosciutto, pudding (liver, tongue, blood, etc.); under S—shortening, steaks, pork sausage, polish sausage, vienna sausage, soups; and under T—tongue, thuringer, tails (pig, ox, and ox tail joints). Material that cannot be readily classified alphabetically is filed under "miscellaneous." Very few items should fall in this class. No other subdivision of the file is necessary, and no distinction is made in the various types of labeling material, such as inserts, wrappers, brands, etc. All correspondence pertaining primarily to labeling or marking devices should be filed with the material with which it is concerned. If a letter concerns more than one label, a cross reference is noted on the label.

(4) Labeling and marking material that has been granted approval for a limited period is filed separately from regularly approved material in order to facilitate removal from the files at termination of approval period.

(5) Material approved in sketch form is filed separately from regularly approved or limited approved material. To keep the number of sketch approvals on hand to the minimum, sketches should be discarded when finished material prepared in accordance with the sketch is approved.

(6) No card or other index system is necessary when labels are filed under the above system.

(7) Each station is furnished MI-405-1 "Meat Inspection Label Cards" for the approved labels being used by the establishments at the station and from time to time this office will send to the stations additional MI-405-1 cards to cover recently approved labels.

(8) To rescind an approved label the management of the establishment needs to mark an "R" on the corresponding MI-405-1 card and return it to the inspector in charge, who will forward it to this office. This should be done as the labels become obsolete. Do not submit lists of labels to be rescinded, as we need the IBM cards in order to pull our corresponding IBM Filmsort cards from our files. Where a packer maintains a duplicate file of approved labels in its central office the MI-405-1 cards may, at the request of the management of the establishment, clear through that office. However, the inspector in charge should know what labels are being rescinded.

Exception: MI-405-1 cards covering labels with temporary approval should be destroyed as the time limit expires.

Whenever an MI-405-1 card covering an obsolete label is returned to the Washington office, the label is to be considered as rescinded. When sufficient MI-405-1 cards have accumulated to warrant making tabulations on our IBM machines, rescinded lists will be mailed to the stations.

(9) At small establishments such as slaughtering plants where only a few marking and labeling devices are used, it is generally satisfactory to file all approved material chronologically in one jacket without subdivisions.

(10) (a) Mounting of labels, inserts, etc., on thin manila or cardboard sheets 11-3/4 by 9 inches or 11 by 8-1/2 inches in size, before filing, aids greatly in keeping the material in good condition and also makes an orderly and neat file. The approval number and date of approval can be written on the upper righthand corner of the manila sheet if it is not readily visible on the label.

(b) The inspector in charge should see that the label file at his station is set up in accordance with the system just described.

17.61 The term "Veal Cutlet" denotes a single slice of veal taken from the round. The thickness of the slice can vary; however, combining several thin slices is not permitted when the term "Veal Cutlet" is used.

17.62 Monosodium glutamate and hydrolyzed plant protein may be used as ingredients of sausage, meat loaf, luncheon meat, as well as other products.

17.63 Monosodium glutamate or hydrolyzed plant protein may be used in products such as hamburger, chopped beef, cubed steak, and steak prepared from meat that has been molded after comminuting processes such as grinding, chipping, thin slicing, and the like.

17.64 The labels for meat food products containing monosodium glutamate or hydrolyzed plant protein should not show the word "artificially flavored" contiguous to the name of the product.

17.65 All questions relating to a product's amenability to the Federal Meat Inspection Act and the Regulations should be referred to the Washington office for answer. Full information should be submitted including the method of preparation of the article, the ingredients used and their proportions, the name of the product, and a sample thereof if it can be obtained. Further information should be given relative to whether the article is intended for interstate or foreign commerce.

17.66 Product derived from carcasses of animals injected with papain such as liver, heart, tongue, cheek and head meat, trimmings, boneless beef, tenderloins, tails, tripe, and cuts of meat not showing an imprint of the roller brand reading "Tendered with Papain" shall be properly identified and kept separate from other product. When such product leaves the official establishment, the immediate container shall bear a label showing, in addition to other required labeling, a statement such as "Tendered with Papain" or "Treated with Papain" prominently displayed contiguous to the name of product. The kidneys must be segregated, keeping them properly identified to be used for animal food or tanked.

The establishment will furnish retail dealers handling such product with labels bearing the statement "Tendered with Papain" displayed in a prominent manner contiguous to the name of product for use by such dealers on consumer packages or product derived from the carcasses of animals injected with papain. Meat laws investigators and other inspectors who may visit retail markets should observe the effectiveness of this phase of the labeling program. Should they find any retail outlets not following through with this identification, the facts should be immediately reported to this office.

PART 18 — REINSPECTION AND PREPARATION OF
PRODUCTS

Reinspection

18.1 When product has become unclean by accidental contamination and can be cleaned with water, care must be taken to see that pieces are promptly washed individually under a spray of running water. Separate equipment should be provided for this purpose. Use of hand-washing basins for cleaning product is not permitted. Unclean articles referred to in this paragraph must not be accumulated before or during the washing operation.

18.2 It may be necessary to heat or otherwise treat products that are suspected of having absorbed odors that are not readily discernible by usual methods of examination.

18.3 Unclean frozen product should be made clean in an acceptable manner before being defrosted in water or pickle. Care must be exercised to see that no loose material from containers is allowed to enter the defrosting solution.

18.4 All product that is condemned and destroyed for food purposes on reinspection should be reported on Form MI-407 so that the inspection requirements as well as the facilities necessary for disposal of condemned material can be determined. Unclean paunches, stomachs, chitterlings, and unrendered fat are examples of products that are frequently retained and the establishment decides to dispose of the material as inedible rather than spend the necessary labor to place it in acceptable condition. In such cases, the action taken by the inspector in retaining the product is equivalent to a decision that the product is condemned unless it is cleaned or otherwise made acceptable for food purposes. Such products should then be reported as condemned on reinspection. An estimate of the weight is acceptable.

18.5 Particles of bone in meat food products is a source of consumer complaints and should be guarded against by close inspection. Some of the products in which bones or particles of bone may be found include the following: Tongue trimmings, brains, cheek meat, hearts, trimmings derived from neck bones, ribs, vertebrae, and heads.

18.6 (a) The large inverted hair follicles commonly seen in pork jowls must be removed before the product leaves the establishment or is used for further processing.

(b) Pork jowls intended for use in fabricated products or in rendering should be completely sliced or deeply scored from the "Meat" surface downward in sections 1 inch apart longitudinally and the cut surfaces observed for any unacceptable conditions. Mechanical slicing of frozen jowls in blocks does not permit satisfactory examination. However, mechanical slicing of unfrozen jowls with acceptable inspection by a competent establishment employee of each cut surface immediately after slicing is satisfactory. Facilities should be provided for cleaning and sterilizing contaminated equipment.

18.7 Meat byproducts containing large amounts of skin such as detached bacon rinds, pork snouts, lips and ears, shall not be shipped from the official establishment unless these products are free of visible hair roots and otherwise suitable for inclusion in the manufacture of meat food products such as souse, scrapple, head cheese, etc.

However, if the packages are marked to indicate the skins, pork snouts, lips or ears are intended for rendering or gelatin manufacture, then freedom from visible hair roots will not be required.

18.8 The establishment has the responsibility to present for inspection product that is clean and free of foreign material prior to cutting and boning carcasses and larger cuts. The establishment should designate an inspection area, located prior to the cutting and boning operation, equipped with adequate artificial light and tool and hand-washing facilities. The establishment should designate a competent employee to conduct close inspection to detect and remove foreign material from the carcass or parts prior to boning. The inspector must assure himself that this function is being satisfactorily performed in order that all carcasses and/or cuts are free of contamination, sound, and otherwise fit for processing. Any evidence of improper carcass-dressing operations or inadequate post-mortem inspection should be reported by the inspector to his supervisor.

The inspector shall conduct an inspection of all lots of boneless product after packing and prior to freezing, shipping, or processing. The inspection shall be conducted on a sample basis. The number of samples to be selected by the inspector for examination will be based on the number of production units in the lot. Each container in which boneless meats are packed is considered a production unit. Table I will be used to calculate the number of sample units for examination based on the size of the lot and experience in a particular establishment. Lot designations may be at the election of the establishment and may vary in size from containers of boneless meat derived from one or more carcasses to boneless meats derived from many carcasses over a day's boning production. Production units constituting a lot must be identified in a manner acceptable to the inspector in charge so that the identity of units may be accurately and permanently maintained. Adequate facilities including light of 50-foot candle intensity and a suitable rust resisting metal table for the examination of samples shall be provided by the establishment. Care must be exercised by the inspector to select at random samples throughout the entire production lot. In those cases where sample examination of a given lot indicates the product is contaminated, all products represented by the sample must be retained and reconditioned by the establishment before freezing or shipping. All samples must be examined and a record of each defect noted before final determination of the acceptability of the lot is rendered. After reconditioning of the rejected lot, the inspector

must again conduct sample inspection as outlined above. Should the lot again be rejected because of contamination or unsoundness, the lot shall again be reconditioned by the establishment and 100 per cent inspection of all units in the lot will be conducted by the inspector before the lot is released. Sample units examined by the inspector shall be identified by application of the inspector's initials to the container.

The inspection of boneless meat products at receiving establishments or departments shall consist of closely examining the surface of representative samples prior to defrosting, chopping or grinding. If there is no evidence of contamination or unsoundness, the product may be used without further examination. However, if evidence of contamination or unsoundness is observed an inspection as outlined in the preceding paragraph shall be made. If this product is frozen the part to be examined will be defrosted. Product in blood-soaked, broken and mutilated containers showing an unusual amount of damage is to receive 100 per cent inspection including defrosting.

It is the supervisor's responsibility to assure himself that inspectors under his supervision are performing procedures as outlined. To assure himself of this, at least once a week or more often when necessary he must examine some sample containers of product previously examined and released by the inspectors as well as containers from the same lot not designated as a sample. Supervisors are expected to aid the inspector in the implementation of these instruction.

Table I establishes sampling plans for normal, tightened and reduced inspection. All sampling will start with the normal sample plan. The tightened sampling plan shall be instituted after examination of ten lots, if more than three lots have been rejected. Normal sampling may be instituted if there have been no lots rejected in the ten consecutive lots examined under the tightened plan.

Reduced sampling may be instituted at the discretion of the supervisor or inspector in charge provided the preceding ten lots have been under normal inspection and none have been rejected. Normal sampling will be reinstated if a lot is rejected.

TABLE I

Production Units	Plan I Reduced	Plan II Normal	Plan III Tightened
10-20	-----	1	2
20-30	-----	2	4
30-50	-----	3	6
50-70	-----	4	8
70-100	-----	6	12
100-150	-----	8	16
200-250	-----	12	24
250-300	-----	14	28
300-400	-----	16	32
450-500	-----	18	36
500-700	-----	20	40
700-1,000	-----	22	44

When the production units are unusually large such as gondola trucks, a representative sample proportionate to the above plan may be examined.

18.9 Ice glazing of frozen meat products, which usually consists of treating pork cuts by dipping in water or spraying them with water after they are frozen in a manner which will build up a coating of ice on the surface of the product, is a longstanding practice which has been conducted at storage freezers throughout the country. The procedure is not considered to be a processing operation and is therefore not required to be performed in official establishments.

Ice glazed product may be received into official establishments if it can be identified as inspected and passed. When received as inspected product, careful inspection should be made to determine if any soiling or otherwise unsatisfactory condition is present, and proper reconditioning must be required before other handling is permitted. Generally, reconditioning can be satisfactorily accomplished by washing the outer surface under a spray until the ice disappears.

18.10 In order to insure that only wholesome beef kidneys are packaged, or used as ingredients of meat food products, the following inspection procedures should be observed:

- (a) Establishment personnel handling or packaging beef kidneys shall separate and hold for further inspection by Division personnel any beef kidneys showing deviations from normal, wholesome characteristics. Cystic kidneys shall not be used for food.
- (b) Division personnel shall conduct reinspection of sample packages withdrawn from each lot of packaged beef kidneys utilizing the same criteria which have been established for reinspection of packaged boneless meat.
- (c) No lots of package beef kidneys shall be shipped until samples have been withdrawn and found to be acceptable.
- (d) In lieu of the reinspection of sample packages, inspection of beef kidneys by having them exposed as part of the post-mortem inspection routines may be accepted.

Preparation—General

18.11 (a) Establishments are responsible for preparing all products in compliance with applicable regulations.

Whatever controls are necessary to obtain such compliance must be placed over the manufacturing processes. The following control measures have been found effective:

- (1) Use a specific tested formula for each product and require strict adherence to the formula. If it is necessary to deviate from a formula which is known to produce a product in compliance with the Regulations, the establishment should expect to carefully work out such deviation with the inspector before regular production is started.
- (2) Require accurate measurement and positive identification of all ingredients going into the manufactured product.
- (3) Use specific tested cooking and smoking practices that are known to produce a product in compliance with the Regulations.
- (4) Provide positive identification of product through the manufacturing processes and assure correct marking, labeling, or both, with approved materials.
- (5) Frequently check the weight of the finished product against total amount of ingredients used.
- (6) Provide responsible supervision in the processing department to see that the controls are effective at all times.

(b) Water holding capacity of product during smoking and cooking may be affected by one or more of the following: Use of high speed emulsifying grinders, longer chopping times in improved sausage fabricating equipment, inclusion of pork skin (unskinned pork jowls), or the use of dry ice in chopping operations.

- (1) When an establishment adopts these or other new methods of manufacturing cooked sausage, such as frankfurters or bologna, the inspector should undertake frequent samplings for laboratory analysis. Sampling should be continued until a standardized method of preparation has been established which will produce a sausage that does not contain excessive added water.
- (2) After an acceptable standard method of manufacture has been established, occasional check samples should serve to point up any needed adjustments. Naturally when the method of preparation is changed or when significant formulation changes are made or whenever there is any reason for the inspector to suspect that the finished product is in violation of the Regulations, samples should be taken frequently to assure that only

product which is in compliance with the Regulations is distributed.

(c) The inspector has the responsibility of determining that all products prepared under his supervision comply with applicable regulations. To accomplish this effectively he must:

(1) Have a thorough knowledge of the formulas and manufacturing processes used in preparing each product.

To obtain this information the inspector will observe the formulation of the product and manufacturing processes sufficiently to become thoroughly familiar with the practices used by the establishment.

(2) Require such controls by the establishment as will result in all product manufactured being in compliance with applicable regulations concerning composition and correct marking and labeling.

(3) Be certain that all product within the area of assignment is prepared with appropriate formulas and by methods that will result in compliance with the Regulations.

(4) Know that all ingredients used in the preparation of products are wholesome and acceptable.

(5) Permit the distribution of product that is in compliance with the Regulations and retain any product that

is not. This action must be based on actual knowledge of the preparation of the product. Samples of such products shall, of course, be taken for laboratory analysis, if such analysis is deemed necessary.

(6) Require changes in formula when necessary, to yield a product in compliance with the Regulations.

(7) Collect such samples for laboratory analysis as are necessary to determine whether changes in manufacturing practices are needed to assure compliance with the Regulations.

(d) The supervisor has the usual responsibility to determine that the inspector working under his supervision performs effectively in the area of his assignment. To accomplish this the supervisor should:

(1) Understand thoroughly the controls used by the management of the establishment to assure that all product manufactured is in compliance with the Regulations.

(2) Understand thoroughly the inspection supervision given to the manufacturing processes by the inspector.

(3) Collect check samples for laboratory analysis at irregular intervals to determine the effectiveness of the control program used by the establishment and the supervision given by the inspector.

(e) The responsibilities of the establishment, the meat inspector, and the supervisor are clearly outlined in the foregoing paragraphs. Any inspector or supervisor who fails to fully assume his responsibilities or fails to require the establishment to prepare products in compliance with the Regulations will be considered for such action as deemed necessary to obtain full enforcement of the Meat Inspection Regulations.

18.12 Favorable decision by the Washington office with respect to any new article or material offered for use at an inspected establishment does not relieve the local inspector of his responsibility to see that it is suitable for the purpose intended and is properly used.

The manufacturer of equipment, or the distributor of such materials as detergents, insecticides, rodenticides, plastics, lacquers, and the large variety of probable ingredients of meat food products, usually desires to have the inspector in charge and the Washington office determine the suitability of the particular article for use under Federal meat inspection. In fact, it is necessary that the Washington office review proposals to use such new articles and materials so

as to maintain a high degree of uniformity in applying our requirements throughout the meat packing industry. In reviewing these proposals, the Washington office determines their suitability under existing regulations and requirements and endeavors to ascertain whether their use by an inspected establishment will or will not create an objectionable condition. Frequently, arrangements are made for a trial before final decision is made.

Even though the Washington office makes every effort to determine the suitability of a new product, a favorable decision does not constitute blanket endorsement. Final determination with respect to its use in any particular plant is the responsibility of the local inspector. The decision by the Washington office that any article or material is generally suitable for use under Federal meat inspection constitutes assurance to the inspector that its use should be permitted so long as there is no local condition that would indicate otherwise. It is the inspector's responsibility to make this local determination and to inform the Washington office of adverse findings.

18.13 Hardwood or hardwood sawdust alone or in combination with redwood or redwood sawdust is acceptable for smoking. The resinous woods are unacceptable for smoking. Redwood is not a resinous wood.

The use of steam in smokehouses is permitted, but a combination of steam and smoke is not. The amount of steam should not be so great that its use will result in excess condensation and consequent dripping.

18.14 Crushed or ground bone as such is not to be used as an ingredient of a meat food product. This does not preclude the use of bone in the manufacture of soup stock which is intended as an ingredient of a meat food product. The bone-crushing operation may be conducted in the edible products department provided (1) that the handling of the bones and their preparation does not create an unsanitary condition or in any way interfere with inspection or preparation of meat food products, and (2) that only clean sound bones derived from U.S. inspected and passed carcasses are used.

18.15 Treatment of Pork Products for Trichinae. Cured, unsmoked, boneless pork shoulders or pork shoulder butts in casings or similar wrappings in consumer-size packages do not have characteristics associated with pork products which would be eaten without further cooking; accordingly, treatment of such product to destroy possible live trichinae shall not be required in official establishments.

Cured products of this kind in consumer-size packages shall not contain more than 10 per cent added moisture as a result of the curing process.

18.16 All materials such as curing mixtures, seasonings, spices, tomato puree, cereals, nonfat dry milk, and the like, should be labeled to show the name of the article and a list of ingredients if composed of two or more ingredients when delivered to the establishment. In addition the materials should be enclosed in a sanitary container and should show the name and address of the manufacturer. Inspectors should reject materials that do not comply with these requirements. When a material meets these requirements and is one that has been approved for use in meat food products, the inspector should make the usual examination for acceptability. Where a laboratory examination of the material is considered necessary, the sample form should show the complete identity of the material.

18.17 Nonfat dry milk has been approved for use with proper declaration in sausage and meat loaves. Dried buttermilk and calcium caseinate have not been approved for use in meat food products. Mixtures of nonfat dry milk with other substances except as a minor ingredient of complex mixtures such as gravy or breading mix are not acceptable.

18.18 No mixture containing albumin from inedible material has been approved for use in meat food products. Dried whey (food grade) conforming to the standard adopted by the Meat Inspection Division and sodium caseinate have been accepted for use in the preparation of loaves (other than "Meat Loaves"), stews, soups, and imitation sausage. Dried whey and sodium caseinate should not be accepted into official establishments when mixed with other substances except as a minor ingredient of complex mixtures.

The importance of adulteration with sodium caseinate in sausage and meat loaves is due not only to the use of an unacceptable ingredient, but because of its high protein content it facilitates adulteration of product with water.

Inspectors should develop and enforce specific control measures to prevent use of sodium caseinate in sausage and meat loaves. The control measures should be designed to operate effectively considering the facilities and method of operation of each sausage department. The basic features of the control should include:

- (a) A continuous inventory of the amount of sodium caseinate on hand in the establishment and the amount used daily.
- (b) A determination that seasoning materials are not adulterated with sodium caseinate.
- (c) Sodium caseinate is not brought into the establishment under another name.

(d) A daily balancing of the amount of product which legitimately contains sodium caseinate and the amount of this material actually used.

(e) Occasional requests for sodium caseinate analysis in samples submitted for laboratory examination.

Meat inspection supervisors should assist inspectors when necessary in developing adequate controls and assure themselves that such controls are continuously in effect. When inspectors are rotated on assignments, care should be taken to see that the control procedure is understood and operated effectively by the new inspector.

18.19 Crusts or dough for use in the preparation of pizza pies in official establishments must be prepared in the official establishment under our supervision or received from a bakery that has prepared these crusts under the supervision of an inspector of the Agricultural Marketing Service.

Crusts prepared under the supervision of the Agricultural Marketing Service are identified by the Agricultural Marketing Service brand and each shipment is accompanied by a certificate showing the number of crusts prepared under their inspection. Bakeries interested in inspection for their product may make application for such inspection by contacting the Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington, D.C.

18.20 Lye solution for removing the outer surface of vegetables is permitted provided the lye solution is completely removed before the vegetables are processed further.

18.21 (a) Salt containing approved kinds and quantities of an anticaking agent may be used. These agents are usually tricalcium phosphate, calcium carbonate, or magnesium carbonate, used singly or in combination. However, this permission does not cover the use of these agents as such in meat food products.

(b) Salt which comes in contact with meat or product should be clean and free from extraneous materials, including rock or slate particles normally found in rock salt. The commonly used recrystallized or vacuum-pan granulated salt, with or without anticaking agent, is acceptable for this purpose.

(c) Salt solutions used for curing, defrosting, or for wetting cloths prior to application to dressed carcasses should be clear. The salt used to prepare the solutions should be free from extraneous material which indicates contamination

with filth but may contain insoluble mineral matter such as slate or rock particles.

(d) Salt should be handled so as not to become soiled. Bins or other facilities for the storage of salt should be constructed in a sanitary manner so they may be readily cleaned and will protect the salt from contamination.

(e) The equipment used for preparing salt solutions should be of sanitary construction and should be maintained in clean condition to avoid contamination of the solutions.

18.22 The congealing property of gelatin restricts its use in meat food products to those in which it would normally be an expected ingredient such as souse, jellied beef loaf, canned whole ham. It may also serve as a coating for such products as cooked ham and loaf products. However, it is not an acceptable ingredient of sausage.

18.23 Glycerin may not be added to product.

18.24 The Regulations provide for the addition to products of nitrates of sodium or potassium as well as nitrites of sodium or potassium. The desirable action of the nitrates on or in products is contingent upon their conversion to active form as nitrites. Therefore, the addition of nitrates is limited to that amount which under normal conditions will not by conversion of the nitrates into nitrites result in the presence of nitrite in excess of the amount permitted in the Regulations. Addition of excessive amounts of nitrates serves no useful purpose and is not permitted.

When commercial curing compounds containing nitrites are

received, they may only be released for use in the official establishment if the manufacturer has indicated on the container that a sample of the lot from which this compound was derived was chemically analyzed and found to be acceptable and within the nitrite limitations on the label. In the absence of this kind of certification, the inspector will not permit the use of this particular lot until a sample has been taken and passed by the Meat Inspection Division Chemical Laboratory, or acceptable analysis has been furnished by the establishment laboratory or commercial laboratory.

This does not change the traditional sampling applied by the inspector to assure acceptability of the curing compound. In order to fully exercise his responsibilities, the inspector must periodically submit to the Meat Inspection Division Laboratory samples of shipments of curing compounds even though certified as described above. The laboratory determines the acceptability of mixtures containing nitrates, nitrites, or combinations of these, which are compounded for use in official establishments. The laboratory will also furnish information to the inspector regarding the amount of such mixtures that may be used.

However, this amount will be based on the premise that the product will be pumped at 10 percent of green weight. If the establishment wishes to pump at other than 10 per cent, the amount of the curing mixture must be adjusted accordingly. For example, if the establishment pumps 20 per cent, the amount indicated by the laboratory must be divided by 2 since the ratio of 20 to 10 is 2 to 1.

18.25 When papain or other approved proteolytic enzymes in combination with or without seasoning materials are used on steaks and other meat cuts which are frozen or cooked within the establishment, the product should be handled in a manner that will control the action of the enzyme material. The solution should not be used in a manner that will result in adulteration of product and the presence of the enzyme material as well as other ingredients that are added must be shown in the ingredient statement.

18.26 Most establishments preparing product containing beans have facilities for cleaning, picking, or otherwise eliminating unsuitable beans from a lot prior to inclusion in a meat food product. Therefore, when lots of beans are received at an establishment having such facilities, the beans should receive a preliminary inspection and may be brought into the establishment unless found to be affected with a condition such as heavy mold, sourness, or weevil larvae,

webbing, or refuse which could not be removed by the cleaning procedures. Beans from an accepted lot should not be used in product until the cleaning process has removed all foreign material (stones, dirt, weed seeds, and cereal grains) and beans damaged by insects. Beans less severely damaged by insects (in which the seed coat is slightly affected) and those slightly damaged by frost, weather or disease may be included in product. Broken beans and beans with the seed coat partially or wholly removed may also be included. Establishments not having bean-cleaning facilities should receive only beans entirely free of defects that make them unsuitable for inclusion in product. All beans should be thoroughly washed before use.

18.27 Certain seasoning preparations contain various amounts of dried corn syrup, dextrose, and the like. In the enforcement of the requirement that not more than 2 per cent of dried corn syrup or corn syrup solids be used in meat food products such as sausage, hamburger, meat loaf, luncheon meat, chopped ham, and pressed ham, inspectors should take into consideration the amount of such sugar added to product by the use of seasoning preparations. Inspectors should make use of the laboratory for determining the amount of sugar other than sucrose or dextrose in the seasoning preparation when this information is not shown on the label.

18.28 (a) Thermocouples connected to recording equipment may be used for taking temperature of products that are heated to destroy possible trichinae provided the inspector has assured himself by checking the thermocouples with an official thermometer that the temperatures recorded are accurate. Placing thermocouples in product must be under the supervision of an inspector and an adequate number of thermocouples must be used to determine that all product in the smokehouse reaches the necessary temperature. In permitting use of this equipment the inspector must assure himself that there is no possible way of recording a temperature that was not obtained in the product being treated for trichinae.

Section 18.10 (c)(1) of the Meat Inspection Regulations requires that pork muscle tissue be heated to a temperature not lower than 137°F. The inspector must therefore know that all such product is adequately heated. When it is determined that a cold spot exists in a heating chamber, the establishment should take such action as may be necessary to eliminate it. Defects in the number or location of heating coils or air ducts in a smokehouse or lack of proper insulation of the heating compartment or unit are the usual causes for cold spots. Some difficulty also may result from uneven loading or distribution of the product in the heating compartment.

When taking the temperature of product, care must be exercised to obtain the lowest temperature in the product. Special attention should be given to the largest pieces of product or the innermost links of bunched sausage. In small varieties of sausage placed in direct contact with wooden smokesticks when the temperature of sausage is only slightly above 137°F., the temperature should also be taken of that part in direct contact with the wooden smokestick.

(b) In some establishments equipment such as grinders, choppers, mixers, etc., are used interchangeably in the handling of pork which possibly contains live trichinae and products that are free of live trichinae. Necessary precautions must be taken to assure that those products that are free of live trichinae and which will be distributed from the establishment without further treatment are not contaminated with live trichinae.

Preparation—Curing, Smoking

18.29 Only clear solutions free from insoluble suspended material or other contamination should be injected into meat for the purpose of curing.

18.30 (a) Cover pickle that is clear, free of sediment, and does not show evidence of decomposition may be reused. Pickle which escapes during the pumping of blood vessels or during the mechanical injection of curing solutions may be reused under proper conditions. These conditions include sanitary collecting equipment and efficient filtration (faint hemoglobin color permitted) before mixing with new pickle. All pickle lines should be made of stainless steel or approved plastic and those carrying salvaged pickle must be demountable for cleaning at regular intervals.

(b) Monosodium glutamate or hydrolyzed plant protein may be added to the pumping pickle, cover pickle, or dry-cure mixture for cured meats. When used in such cured meats as hams, bacon, pork shoulder picnics, cured beef, and tongues, no change is required in the labeling.

(c) When samples of cured meats containing monosodium glutamate or hydrolyzed plant protein are sent to the laboratory for analysis, the inspector should furnish information on Form MI—422 concerning the amount of monosodium glutamate or hydrolyzed plant protein used for each 100 pounds of finished product.

(d) Corn Syrup Solids in Pickle—

To standardize our requirements and to preclude the possibility of adulteration of cured pork and beef products, it has been decided to limit the amount of corn syrup solids or corn syrup in pickle to 50 pounds per 100 gallons based on the dry weight. Since corn syrup contains approximately 20 per cent water, 60 pounds of corn syrup is considered to be equivalent to 50 pounds of the solids.

18.31 Cured hams intended for canning may be shipped from one establishment to another if shipments are properly identified to the receiving inspector in charge. To do this, hams should be accompanied by a properly modified Form MI-408-1 which indicates that they are eligible for canning in accordance with the applicable regulation.

18.32 Cured boneless pork loins and sizable pieces thereof which have been treated for the destruction of possible live trichinae may be shipped provided they bear the marks of inspection. It is not necessary that they then be forwarded in sealed containers or sealed vehicles.

18.33 Official establishments should provide adequate facilities for the control of boneless pork loins during the curing process or adopt operating practices that will eliminate any possibility of shipping untreated cured boneless pork loins.

18.34 A cured, boned, and rolled whole ham, unsmoked, either tied or in a casing, is commonly termed "Scotch Style Ham" in certain localities. As Scotch Style Hams are customarily well cooked in the home or elsewhere before being served, they need not be treated for the destruction of trichinae.

18.35 Section 18.7(r) of the Regulations provides for the addition of phosphate to pumping pickle for cured hams and pork shoulder picnics. This has been extended to include cured pork shoulders, Boston butts, boneless butts, and pork loins.

18.36 The Armed Forces desire at times to purchase smoked hams smoked at temperatures sufficiently high to impart a partially cooked appearance to the meat. We have acceded to their request not to require such product to be treated to destroy possible live trichinae as contemplated by section 18.10 of the Meat Inspection Regulations when such ham is to be consigned to the Armed Forces. However the Regulations remain in full effect as they apply to smoked hams that are not consigned to the Armed Forces. Smoked hams prepared for delivery to the Armed Forces must not be diverted into channels of trade until they have been treated by one of the methods prescribed in the Regulations for destruction of trichinae.

Preparation—Canning

18.37 The requirement of section 18.1(b)(1) of the Regulations does not change the status of such relatively stable products as lard, sliced or slab bacon, sliced dried beef, and the like which are sometimes distributed in hermetically sealed containers.

18.38 Devices for measuring temperature, including thermocouples and various types of thermometers, are available at official establishments for taking temperatures of product during processing. Inspectors may make use of any such devices in their inspection work, providing they have been checked adequately against an official thermometer to insure accuracy and dependability. When distant reading devices such as themocouples are used for measuring the temperature of product, the sensitive element must be placed in the coldest part of the product just as is done with thermometers.

18.39 There should be a close synchronization of can-filling lines and heat processing. It is not sound practice to produce at the filling lines beyond normal retort capacity. This may cause a delay in heat processing or a tendency to hurry some phases of the heating operations. The type and temperature of the canned product as well as the size of the can are some of the factors that must be considered in determining how promptly the product must be heat processed after closing. Cold-packed products should be maintained at a low temperature until heat processing begins.

18.40 Ample but not excessive head space should be allowed in hermetically sealed containers. Deceptive filling of containers cannot be condoned. Overfilling cans should be avoided.

18.41 Make periodic checks to determine that cold spots do not exist in the heat processing equipment. Exhaust boxes should receive attention as to cleanliness and adequate heating apparatus. There should be free circulation of heat throughout.

18.42 It is not necessary to exercise close supervision over the internal temperature of sausage prior to canning when it is known that such product will be subsequently canned with adequate heating.

18.43 Canned product should be handled, stored, and shipped so as to avoid damage from extremes of heat or cold, rusting, and denting.

18.44 The repacking and reprocessing of contents of defective cans which have been handled as outlined in section 18.11(d) of the Meat Inspection Regulations should include processing by heat fully equivalent to the original processing.

18.45 Establishments may process certain canned products without steam pressure cooking after they have obtained permission from the Director of the Meat Inspection Division. Such products must have been prepared in accordance with methods of preparation shown on approved labeling material for this type of product. This includes use of the ingredients and the development during processing of internal temperatures as specified in the label approval. In addition, labeling should include the perishable warning statement.

18.46 Canned product that is not processed after canning which has a minimum acidity of pH 4.5 may be prepared in official establishments providing permission of the Director of the Meat Inspection Division has been obtained. Further, such product should be prepared in accordance with methods of preparation shown on approved labeling material for this type of product. pH values should be determined by laboratory analysis.

18.47 At least one container from each basket in a retort should be incubated as a sample of a lot of processed canned product. Incubation of test samples should be accomplished in an acceptable room or compartment held under Division lock. Incubation of a certain sample may be discontinued before the full 10-day period has elapsed if it becomes apparent that the product does not possess the necessary stability to assure its keeping under usual conditions of handling, storage, and transportation. Corrective action regarding the lot should be started at once. Sample incubation is not always positive proof of the character or stability of the entire lot, and it should be used in addition to but not in lieu of constant vigilance and supervision of all processing procedures. There should be no hesitancy to increase the number of cans selected for incubation if there is cause for such action. Careful inspection of product being incubated should be made at least daily.

18.48 Restrictions on the use of water or ice in the preparation of luncheon meat and meat loaf are extended to canned chopped ham, canned chopped pork generally, and canned chopped mixtures of pork and other meats. The quantity of water or ice that may be added to luncheon meat

and similar products is based on the percentage of ingredients going into the preparation of the product. Therefore, strict control is exercised at the time of preparation and is not based on the finished product. The amount of water used in the fabrication of the product should be listed in the ingredient statement according to its percentage at the time of manufacture and not as it occurs in the finished product.

18.49 The use of efficient jet-vacuum type equipment has been accepted for cleaning jars and cans before filling in lieu of cleaning with hot water as required by the Regulations. The air cleaning method involves the direction of a powerful stream of filtered air into the open top of the upright container immediately followed by complete evacuation of the container by means of a vacuum-producing device. In properly functioning equipment the air jet dislodges dust, particles of cardboard and other extraneous material and the vacuum removes these materials just as effectively as the conventional hot water cleaning methods.

Since it is difficult to determine if the cleaner is functioning properly, it is required that such equipment be equipped with safety devices to indicate malfunctioning of either the jet or vacuum-producing parts.

It is also required that the empty containers should be removed from shipping cartons and fed onto the conveyor passing through the cleaner at a location protected from the exhaust currents from the cleaner since it is likely that dust and carton fragments deposited on the unloading table will be blown into the air and deposited in the container after cleaning and before filling. If this is not possible, other means acceptable to the inspector in charge must be taken to properly control the exhaust currents such as, for example, venting the exhaust ducts to the outside.

Preparation—Sausage

18.50 Finished casings prepared at unofficial establishments may be received into official establishments and used as containers of meat food products provided they present no objectionable condition. Unsound casing must be rejected. Animal casings of foreign origin should not be rejected solely because of their dark color. Casings are inspected when they are presented for use as containers. Sewed animal casings should be carefully examined before use, particularly at the inner seams. Excessive fat should be removed from animal casings before use. Hog bungs should be free of hair and scurf at the crown end.

18.51 Animal casings for use as containers must be thoroughly flushed throughout their entire length before stuffing. Whether this can be done

singly or collectively can be determined at the establishment by the inspector. Animal casings that have been flushed prior to receipt at the establishment and are packed in a salt solution or salt and glycerin solution may be used as containers after thorough rinsing and without additional flushing if found to be acceptable by the inspector. Materials such as antibiotics, antioxidants, preservatives, nitrite and nitrate are not permitted to be in preflushed casings used at official establishments. A laboratory analysis for these materials should be requested occasionally.

18.52 If the lips from cattle, calves, sheep, and goats are used in the preparation of meat food products, they should be chopped to a fineness that completely destroys the conical shape. Where conventional type choppers are used experience has demonstrated that the shape of conical papillae cannot be destroyed with certainty unless the lips have first been cooked and the mucous membrane has been removed.

High-speed emulsifying grinders appear to destroy the identity of the conical papillae without prior cooking. Where this has been accomplished to the satisfaction of the inspector the requirements of scalding and removal of the mucous membrane from lips may be omitted.

18.53 The following are not considered normal ingredients of sausage: Eggs, cheese, pickles, macaroni, vegetables. Blood, kidneys, and detached skin are not to be used in the preparation of such types of sausage as bologna, frankfurter, vienna, and braunschweiger.

18.54 The application of approved clear mineral oil or edible vegetable oil to the outer surfaces of dry or semidry sausage casings as an inhibitor of mold formation has been accepted. Such application must be made after the prescribed treatment for the destruction of possible live trichinae has been completed on applicable products.

18.55 Product prepared with meat byproducts to the exclusion of meat cannot be regarded as sausage.

18.56 The proportion of a condimental substance that may be added to sausage to augment its palatability is dependent on many variable factors. Substances having a strong pungency, aroma, or appetizing quality should be in lesser proportion than substances having those qualities in lower value. On the other hand, condiments, especially those highly colored, should not be added beyond their usefulness as such. For instance, paprika and oil extracts or emulsion of paprika have a low pungency, so a product to which these are added may be considerably altered in color before the condimental effect is apparent. In such a case, coloring properties must be taken into consideration along with seasoning value to determine the proportion that may be used in any given product without producing a deceptive condition with respect to the quality,

kind, or amount of meat used in the product. A larger amount of the condiment may be used, however, if it is considered a customary ingredient of a specific product.

18.57 Equipment used in the preparation of sausage containing cereal or other permitted materials of similar kind should be made acceptably clean before it is used to prepare product not containing such additives.

18.58 Cereal is not a permitted ingredient of thuringer or corned beef hash.

18.59 Meat byproducts, cereal, and nonfat dry milk are not permitted in mettwurst.

18.60 It is important to differentiate between the basis on which water may be added to sausage which is not cooked and that which is cooked. Sausage which is not cooked may contain up to 3 per cent of added water, based on the total ingredients used in the preparation. The added water is not calculated on analysis of the finished product but on the percentage of materials going into its manufacture. On the other hand, cooked sausage may contain up to 10 per cent of added water, as determined by analysis of the finished product.

18.61 The use of monosodium glutamate or hydrolyzed plant protein does not in any way alter the amount of water that may be used in the preparation of luncheon meat, meat loaf, and fresh sausage, nor in the amount of water that may be present in cooked and smoked sausage. When samples of such meat food products are sent to the laboratory for analysis, information should be furnished by the inspector on Form MI-422 concerning the amount of monosodium glutamate or hydrolyzed plant protein used for each 100 pounds of finished product. For each ounce of monosodium glutamate or hydrolyzed plant protein used per 100 pounds of finished product, 1/16 of 1 per cent will be deducted from the total protein before computing the amount of added water in the product.

18.62 Unskinned pork jowls which are free of hair roots may be used to the extent of 50 per cent of the meat formula in the preparation of Vienna Sausage, Frankfurter Sausage and Bologna Sausage. The unskinned jowls shall be ground to the fineness necessary to prevent a change in the character of the finished sausage.

18.63 As outlined in Part 18 of the Regulations, sausage shall be prepared with meat and meat byproducts. Since smoked meats are considered meat food products they are not eligible for use in sausage except that byproducts of the industry, such as bacon ends and pieces and trimmings from other cured and smoked meats may be included in such products as cured sausage, luncheon meat, loaves, chopped pork and the like to the extent of 10 per cent of the meat and meat byproduct portion

of the formula. Any phosphate introduced by this means will be present in such negligible amounts no useful purpose would be served by a label declaration. In such products for which our standards of composition permit only 3 per cent water to be used in their preparation, it is necessary that the moisture included with the trimmings be considered in determining compliance.

18.64 Mustard, because of its low potency and high protein content shall be limited in sausage and meat loaves to not more than 1% based on the weight of the finished product.

The use of spices and seasonings or mixtures thereof in certain meat food products should be restricted so that no more than 0.35 per cent protein is added. The limitation applies whenever the protein content serves as a basis for some form of control such as calculating added water, added substances, trimmable fat, water-protein ratios and phosphorus blanks.

The protein content of permissible spices and seasonings is such that if the amount used in the product is less than 1 per cent, no more than 0.35 per cent protein will be added. If the amount used is greater than 1 per cent, is unknown or if prohibited high protein additives are suspected, a sample should be submitted to your laboratory for protein determination. The laboratory will make the analysis and report the maximum amount of the preparation which may be used without exceeding the 0.35 per cent protein limitation.

It is recommended, where practical, that samples of spices or seasonings and mixes be taken just before addition to the product.

18.65 When water is used as a solvent for the nitrate ingredient and so added to gain a more even distribution of the curing agent, or when wine is added principally as a flavoring to certain kinds of sausage processed under limitations prescribed in subparagraph 18.10(c)(3)(i) of the Regulations, it is permissible to add not more than approximately $\frac{1}{2}$ of 1 per cent of water or 1 per cent of wine to sausage of the type that is treated for destruction of possible live trichinae by any one of the methods prescribed in subparagraph 18.10(c)(3)(i) of the Meat Inspection Regulations. When used, such ingredients should be shown in the statement of ingredients in the order of their percentage content.

18.66 Acidification with vinegar, lactic acid, or citric acid of approved dye solutions for application to casings is permitted.

18.67 Artificial casings impregnated with soluble approved dyes may be used in official establishments for the small varieties of sausages under the provisions of section 18.7(m) of the Meat Inspection Regulations. The certification required for coal tar dyes under section 18.7 (m)(2) should be furnished with each lot of such dye-impregnated casings.

"Blow-out" sausage, the sausage resulting from broken casings, and that which is stripped from the ends of the casings in order to effect the tie, may be reworked into subsequent lots of the same kind of sausage provided there is no perceptible coloring of the finished sausage as a result of the inclusion of this material.

18.68 The inspector should examine the products for color penetration before they leave the establishment. Corrective action, if indicated, should be taken before the product is shipped. Laboratories should not be asked to examine product for color penetration.

Preparation—Permitted and Prohibited Ingredients

18.69 Ingredients such as dried or candied fruits, dehydrated vegetables, and fruit juices containing small additions of sodium benzoate or benzoic acid, sodium sulfite or sulfur dioxide, or combinations of these for the purpose of preserving the ingredient may be used in the preparation of those meat food products in which such ingredient is customary. For example: dried or candied fruits, including maraschino cherries, may be used for decorating cooked smoked pork cuts; dehydrated vegetables for preparing soups and hashes; and fruit juices for flavoring certain stews and soups. These preservatives need not be declared on labeling material for meat or meat food product.

18.70 Ingredient mixtures containing cereal or soya flour are acceptable for use in products where a maximum percentage of cereal or soya flour is specified in the Regulations only when the mixture is labeled to show the percentage of cereal or soya flour it contains. Ingredient mixtures of nonfat dry milk or dried whey with other substances are not acceptable for use in sausage, meat loaves, or those products having added water restrictions.

Preparation—Sampling, Samples

18.71 (a) Laboratories are maintained by the Meat Inspection Division for analyzing samples and performing other special examinations of products, ingredients, and materials to provide the inspector with information he needs to be sure that all products under his supervision are prepared according to the Regulations.

(b) The inspector must be continually alert to detect substances, such as those contaminated by rodents, insects, molds, and dirt, that are unsuitable for inclusion in food. The detection of such contamination often does not require a laboratory examination. Materials such as seasonings, spices, and cereals have been found infested with insects in various stages of their life cycle when received at official

establishments. In other instances, infestation has been found after the material has been in storage in the establishment and could occur when fresh supplies are placed in bins or containers that are infested. At some stages (adult, larval, and pupal) the insects are very small and could be easily overlooked. While most infestations can be detected by giving these materials a very careful examination before use, inspectors should frequently send samples to the laboratory where a more thorough examination can be made to determine acceptability.

Since some foreign matter cannot be detected by visual inspection, samples of flour, spice flavorings, curing materials, nonfat dry milk, tomato puree, and the like should be sent to the laboratory for examination.

(c) Part 17 of the Meat Inspection Regulations gives the minimum requirements for a number of prepared products, so that the inspector can control the preparation of every batch of product. The Regulations also specify the fat content of hamburger and fresh sausage and the gain permitted in hams for canning. The laboratory may be used for checks on such products, but the primary control is vested in the inspector in the establishment.

(d) When not more than the permitted amounts of curing materials are added to product, there should be few violations for excess nitrite. Sufficient checks of finished product should be made, however, to know whether the conversion of nitrate to nitrite has been greater than normally expected.

(e) The inspector should not be concerned with the ability of a particular laboratory to handle necessary samples. Any adjustments in this respect will be made by the Washington office.

(f) Samples may be collected any day of the week. Obviously, the collection of samples should not follow a definite schedule. Care should be taken to have samples of perishable products arrive at the laboratory in good condition.

(g) Samples taken for laboratory analysis should be truly representative of the entire lot. The sample should be properly identified from the time it is taken until it reaches the laboratory. Information on Form MI-422, which accompanies the sample, must be fully explanatory and include the name of the product as it will be labeled, the list of ingredients in the order of their percentages at the start of preparation, and the establishment from which the product originated. In most cases the sample should be taken from finished product, although investigational samples may be collected at any point in the operation. In the case of proprietary mixtures, a list of the ingredients as they appear on the shipping containers, the name and address of the manufacturer, and the purpose for which the material is intended should be noted on the laboratory form. Dry mixtures should be submitted in the smaller size plastic film bag (approximately 3 by 6 inches flat) and the bag should be almost completely filled. Liquid materials should be submitted in the conventional 4-oz. sample bottle. If a shipment consists of more than 1 bag, barrel, or other container, a proportionate number of samples should be taken at random throughout the lot. Any article received in an establishment and not identified by name and ingredient statement should be withheld from use until satisfactory identification has been made.

(h) When sampling cereals, spices, and similar materials the inspector upon opening the package should remove and examine a sufficient portion of the contents to ascertain whether the article is uniform throughout and to make sure that the sample represents the lot. Unfit materials should be rejected. Laboratory analysis of articles known to be unacceptable usually serves no useful purpose.

(i) Plastic bags furnished by the Meat Inspection Laboratories should be used in lieu of metal cans as containers of meat and meat food product samples.

Approximately 1 pound of product should be placed in the plastic bag. Sausage and meat food products of the larger types need not be cut in small pieces. No paper or other absorbent material should

be placed in the plastic bag with the sample. The top of the bag should be closed by twisting it, applying several loops of a rubber band and folding the twisted end over and applying one or two more loops of the rubber band. As much air as possible should be excluded from the package; however, the closure should be applied so as to leave some space in the bag around the sample. This will permit some expansion in case decomposition and gas formation occur during shipment. The closed plastic bag containing the sample should be placed directly in the usual mailing carton. Three or four samples may be placed in the carton.

(j) All procedures in sampling should be so carried out as to provide the laboratory with as nearly representative a sample as is possible under practical operating conditions. Since no practical method of sampling can be considered entirely free from potential error, the inspector must evaluate the report he receives from the laboratory with full recognition of this possibility of error. There is bound to be a range in moisture content through a production of a batch of cooked sausage and instances where nonfat dry milk or cereal has not been uniformly distributed through the product. It is not probable that any one sampling by an inspector of a batch of product will truly represent the entire production of that particular kind of sausage. The inspector, therefore, must make allowances for such probability. Naturally, a laboratory report indicating that a sample of cooked sausage contains an amount of moisture, cereal, or nonfat dry milk considerably in excess of the Regulations limitation should be interpreted as a clear indication that the plant's production methods are faulty and immediate correction should be required. By contrast with this, when sample reports show the presence of excessive added moisture, cereal, or nonfat dry milk within narrow limits, the inspector may consider it necessary to obtain additional sample analyses of the sausage before he decides whether or not the methods used by the establishment are productive of cooked sausage that conforms with the Regulations.

In addition to the above mentioned variations, normal variations in laboratory analytical results is also a factor to be considered. The variations have been characterized in a collaborative study by the Meat Inspection Division and industry laboratories. On the basis of this study, moisture in a single sample might be expected (95 per cent probability) to vary by plus or minus 2 per cent.

<u>Examples:</u>	<u>Range of added moisture</u>
<u>Added moisture by analysis (per cent)</u>	<u>(95 per cent probability)</u> <u>(per cent)</u>
9-----	7 to 11
10-----	8 to 12
11-----	9 to 13
12-----	10 to 14

Interpretation:

- (1) Analytical Result over 12 Per cent
The inspector should require immediate corrective action to reduce the moisture content of the sausage.
- (2) Analytical Result 11 to 12 Per cent
The inspector should carefully review all details of the moisture control routines. Changes in formulation or manufacture need not be required unless the review indicates that the added moisture has been increased due to changes in production. Additional samples of product from subsequent lots should be taken and if the results of two consecutive samples fall in this range, the inspector should take action as outlined in "1".
- (3) Analytical Results 10 to 11 Per cent
The inspector should continue the usual inspection routine but submit samples from subsequent lots. If the results of four consecutive samples fall in this range, the inspector should take action as outlined in "1".
- (k) (1) The handling of decomposed samples by the chemical control laboratories is not only objectionable to the chemists and technicians but also adversely affects the accuracy of the analytical procedures for nitrite, nonfat dry milk, and sugars such as those contained in corn syrup solids. Unless perishable samples can be mailed immediately with assurance that they will not remain in the mail channels over a weekend or holiday before delivery to the laboratory or be otherwise unduly detained, the samples should be frozen or otherwise protected prior to mailing. Adequate control should be exercised during the time that the samples are being frozen to assure that there is no opportunity for manipulation of the sample collected by the inspector.

(2) Certain stations located a considerable distance from the chemical control laboratory serving them may find it necessary to forward samples to be examined for nitrite under refrigeration, such as might be obtained by packing the sample with dry ice. Chemists in charge of laboratories should assist inspectors in developing satisfactory mailing procedures by reporting those occasions when the sample arrives in a decomposed condition. In such cases it would probably be desirable to indicate the date and hour that the sample arrived at the laboratory.

(3) When necessary, fresh products such as pork sausage and hamburger should be protected from decomposition by the addition of approximately 10 drops of formalin to the product at the time the sample is collected. The product and the formalin should be thoroughly mixed by kneading the package after it has been closed. When so treated the sample form should carry a statement such as "10 drops formalin added."

18.72 (a) Form MI-422 is designed for reporting one sample only. The establishment number and sample number should be shown on the form in the designated space. The establishment number should be used in connection with each sample number, for example, the first sample number for establishment 38 would be 38-1, the second 38-2, and so forth. Sample numbers should begin anew the first of each fiscal year (July 1).

(b) When using Form MI-422 (snapout type) inspectors should place it on a hard even surface and make the entries in such a manner that they will be legible on all copies. Do not remove carbons from the form before sending it to the laboratory. Items 6 and 7 on the form will be completed by the laboratory so should not be used by the inspector. Distribution instructions printed at the bottom of the form should be followed.

(c) All sample forms for products should include the inspector's request for information concerning the product represented by the sample. He may indicate the information desired by placing a check mark, or check marks, in the column to the left opposite the appropriate items listed; for example, "added water," "N.F.D. milk," "cereal." If an item requested is not listed under No. 8 the check mark should be placed to the left of "Other" and the specific request written in the space provided. Unless a sample is accompanied by a form asking for specific information, the sample will be discarded by the laboratory. The laboratory will return the form to the inspector with a notation to that effect.

(d) When a sample does not comply with the Regulations, the inspector should state the corrective action taken on the original and first copies in accordance with the instructions on the reverse side of the form. This report should be forwarded to the inspector in charge for his comments and signature and then sent to the Assistant Director of the area. Be sure that the form sent to the Assistant Director is legible and shows the action taken for correction of the reported violation.

18.73 When a sample is sent to the Washington Meat Inspection Laboratory for special purpose, a notation must be made on the laboratory form to that effect, or the form should bear reference to a letter or correspondence. If no notation appears on the form to indicate special handling, the sample may be discarded or given the usual analysis for the class of product, especially if it arrives ahead of any correspondence on the subject.

18.74 Fiber cartons for forwarding samples are stocked at the following stations: Atlanta, Ga.; Chicago, Ill.; Kansas City, Kans.; New York, N.Y.; St. Louis, Mo.; San Francisco, Calif.; and Washington, D.C. The fiber cartons should be used exclusively for sending samples to the laboratory.

Where fewer than three samples are placed in the carton, the additional space should be filled with paper or other light waste material. Two addressed franks, one for forwarding samples to the proper laboratory from which they were forwarded, should be prepared by the inspector at the establishment. The franks should be placed on the carton in such a way that only the outgoing frank will be visible when the carton is tied and ready for mailing. In this way an adequate supply of sample containers and cartons should be available at the establishment whenever needed.

18.75 The inspector has the responsibility, as with all other products, to ascertain that smoked, cooked and canned hams and other cured pork items distributed from the establishment are in compliance with the regulations. In order to fulfill this responsibility the inspector must have sufficient knowledge of the establishment's production practices and control procedures to evaluate their effects on the finished product.

The establishment is expected to exercise control over all restricted ingredients and the curing, smoking and chilling practices to assure continued production of products in compliance with the regulations. The establishment is expected to adopt uniform procedures for pumping, curing, smoking and chilling each kind of product to prevent unusual product variation.

The inspector is required to know, by frequent direct observation of the measuring and weighing of restricted ingredients, the exact amount of these ingredients used in curing solutions. Information gained from establishment personnel alone is not sufficient. Samples of curing solutions collected at irregular intervals should be submitted for laboratory analysis. Any significant deviation in nitrite, phosphate, or ascorbate content between pickle made under direct supervision and that formulated without supervision would indicate a need for closer supervision by the establishment management and more restrictive control by the inspector.

In order to assure that restricted ingredients are not being used in excess of the quantity permitted by the regulations and that the pumping procedure is uniform, the inspector is required to conduct frequent daily calculations to determine the percentage of curing solution injected into each kind of product. In the event pumping procedures are inconsistent, more frequent product sampling will be required. Calculate the percentage pump after the free pickle has had an opportunity to drain from the product.

The inspector is required to have knowledge of the usual shrinkage of each kind of product during the smoking process. This information should be related to time, temperature and relative humidity. The usual percentage of shrinkage during various chilling periods for each kind of product must also be established by the inspector. In developing the information it is essential that the inspectors use their knowledge of packing-house procedures and variation in facilities.

A uniform chart will be used for recording usual establishment procedures. A completed chart for each kind of product produced at the establishment must be on file in the office of the inspector. Procedures reflected by the chart will indicate the pickle formulation, pumping percentage, usual smokehouse shrink and usual cooler shrink. A duplicate copy of the chart must be forwarded regularly to the office of the inspector in charge for his information. Results of laboratory analysis of samples of the kind of product produced by the procedure reflected by the chart must be recorded on the inspector's copy in the space provided at the bottom. The chart will provide daily opportunity for inspectors to evaluate the ability of a specific procedure to produce products in compliance with analytical requirements and to confer with establishment personnel on any procedural change required for added moisture adjustment. Any action taken by the inspector to reduce added substances content or to retain product pending laboratory analysis should be noted on the chart. In the event the establishment alters procedures by changing pickle formulation and/or pumping percentage and/or smokehouse or cooler shrinkage, a new chart must be made to reflect the change. Supervisory personnel should conduct weekly reviews of establishment procedures for curing, pumping, smoking and chilling to determine the accuracy of current charts for each product. Samples should be submitted more frequently than once a week, if necessary, because of lack of effective establishment control procedures over pickle formulation, curing, pumping, smoking and chilling practices.

Certain products such as country brand smoked hams, Canadian-style bacon, water cooked hams, and in many cases pork shoulder butts and bacon have not constituted a problem in added substances. In those establishments where it is known by the inspector and his supervisor that no problem exists, sampling of these products may be limited. Samples must be selected at random by the inspector at the time the product is ready for shipping. It is important that no definite day

or time of the day be identified for sampling. It is also important that the inspector make the selection of the particular piece or pieces by sampling at random without regard for any particular characteristic.

In those establishments where cured products are received for further processing it is necessary to sample, after processing, each lot of cured product received until a history indicating substantial compliance is established by the inspector. If cured products for further processing are received from several establishments, a history as outlined above must be developed for each curing establishment from which products are received.

Some establishments may wish to obtain a duplicate of the sample submitted by the inspector to the Meat Inspection Division Laboratory. This is permissible when a truly representative sample is provided. The following facilities and procedures will be used in the preparation of samples in this regard:

A power-driven grinder with C-12 chopper ends, plate with 1/8 inch openings, two pans large enough to permit boning of the product and mixing of the chopped material, and knives suitable for boning and trimming. If C-12 chopper ends are not available, a large chopper may be used provided it is dismantled and that portion of the product remaining in the barrel and screw is removed and included with the sample.

All operations must be conducted as quickly as possible to minimize moisture loss by evaporation. The product should not be placed on absorbent material or unnecessarily exposed to evaporation either before or after chopping. All liquid which escapes during boning, cutting or trimming must be reincorporated during the chopping and mixing operation. Failure to follow these instructions closely will result in the sample not being representative of the product.

Boning, cutting and trimming of the ham or other pork cut should be performed over a pan to prevent loss of liquid which escapes. The bone should be trimmed free of meat insofar as practicable and the trimmings and all fat from the individual piece should be included with the sample. All material except the bone and skin should be passed rapidly through the chopper twice and mixed thoroughly after each chopping. Approximately 1 pound of the ground, mixed meat should be placed immediately in an impervious plastic bag that must be tightly closed to prevent loss of moisture.

A production unit is a whole ham or a pork shoulder picnic, etc. A laboratory sample may be the whole unit; a ground portion taken from a production unit and prepared as described; or a center slice one inch thick taken from a ham, pork shoulder picnic, or similar product. A sample of a cured canned product shall consist of one unopened can.

The mailing of samples to the laboratories should be accomplished so that the sample does not arrive at the laboratory on Saturday, Sunday, or holidays. Samples obtained toward the end of the week may be held under seal at the establishment pending proper mailing time. Extreme care should be exercised in preparing, packaging and mailing samples to the laboratory. When plastic sample containers are broken, torn or otherwise perforated, the sample is useless to the laboratory for analytical work.

No determination of nitrite will be made by the laboratories on chopped samples unless they are received in the laboratory the same day as collected, or are packed in a sufficient quantity of dry ice or similarly protected to prevent changes in nitrite content.

The laboratory will report percentages of added substances or added water without reference to compliance or lack of compliance of the product. Use of the following criteria recognizes differences resulting from analytical variance and practical sampling limitations and assures substantial compliance. Where the statement "Added substances in excess of fresh uncured weight" appears, the statement "Added water in excess of 10 per cent" should be substituted when using the following criteria for products marked "Water added."

- A. Analytical results of 4-1/2 per cent added substance in excess of fresh uncured weight.—The inspector should require immediate action to reduce the added substances of the products of the class represented by the sample. Product on hand represented by the sample should be brought into compliance.
- B. Analytical result of 2.1 to 4.4 per cent added substance in excess of fresh uncured weight.—The inspector should carefully review all details of the product control routines. Changes in procedure need not be required immediately unless the review indicates that the added substances have been increased due to changes in product procedures. Additional samples of product from subsequent lots should be taken and if the results of consecutive samples fall in this range, the inspector should take action as outlined in A.

- C. Analytical result of 0.1 to 2.0 per cent added substance in excess of fresh uncured weight.—The inspector should continue the usual inspection routines but submit samples from subsequent lots. If the results of four consecutive samples fall in this range, the inspector should take action as outlined in A.
- D. Any series of three consecutive samples with one or more analytical results falling in B and the others falling in C, corrective action as in A is required.
- E. Analytical results of samples falling in categories A, B, or C, following a corrective action as in A necessitates further corrective action.
- F. Multiple Samples.—Interpretation.
 - 1. Analytical results of two or more samples from the same production lot may be averaged to judge compliance or noncompliance provided:
 - a. All analytical results indicate 4.4 per cent or less of added substances.
 - b. "Sample Range" of analytical results for added substances do not exceed 7.6 per cent for a sample size of 2; 6.0 per cent for a sample size of 3; 5.5 per cent for a sample size of 4; or 5 per cent for a sample size of 5. "Sample Range" is the mathematical difference between the lowest and highest analytical result for added substances.

2. Analytical results of 4-1/2 per cent added substances in excess of that permitted in one or more samples derived from a lot, corrective action as in A is indicated.
3. Analytical results of two or more samples derived from a production lot not within "Sample Range" as defined in b, then the inspector should require immediate action to adopt uniform procedures for curing, smoking and chilling. Judgment of compliance or noncompliance with the Regulations will be made on the basis of series sampling as in B, C, or D.
4. Average analytical results of 2.1 to 4.4 per cent added substances in excess of that permitted for two samples derived from a production lot, action as in A is required.
5. Average analytical results of 0.1 to 2.0 per cent of added substances in excess of that permitted for two samples derived from the lot. The inspector should continue normal routine but submit two or more samples from a subsequent lot; if average results of two or more samples from a subsequent consecutive lot fall in this range, action as in A is indicated.
6. Average analytical results of 0.1 to 2 per cent added substances in excess of that permitted for three or more samples from a production lot—action as in A is indicated.

This section provides for differences resulting from analytical variance and practical sampling limitations only and should not be construed as a deviation from the requirements of the Meat Inspection Regulations.

Sections 17.8(c)(49), (54) and (57) of the Regulations limit the weight of the finished article of those products affected in relation to weight of the fresh uncured article. When skin-on, bone-in product in the above categories is cured, very little of the curing agents enter the bone or skin. Therefore, the portion of the smoked, cured, cooked or canned ham, pork shoulder picnic, etc., from which the laboratory sample is taken actually contains nearly all the injected curing agents. The laboratory results of the sample will be adjusted at the laboratory to reflect the added substances as related to the weight of the fresh bone-in uncured article. Laboratory forms will be stamped with a statement "Figure reported for added substances has been adjusted to represent gain in weight of the bone-in piece."

18.76 The water-protein ratio in canned luncheon meats and potted meat food products varies depending on the per cent of tripe, tongues, or hearts in the formula. Therefore, when samples of luncheon meat and potted meat food products are submitted for laboratory analysis, the inspector must record on Form 422 the percentage of tongues and hearts in the formula for luncheon meat and the percentage of tripe in potted meat food product.

18.77 (a) Inspectors are sometimes required to make a considerable number of inspections of materials other than meat or meat food products that are used in the preparation of products and otherwise in official establishments.

In order to evaluate the requirements for this important phase of the inspection work more accurately Form MI-407-4 has been designed for use in reporting rejection of materials found to be unacceptable for use.

One form should be used for each material rejected, and one completed form should be sent to the Meat Inspection Office, Chicago, Illinois, along with other MI reports, and one copy retained for station files. When there is no rejection at the station during a calendar month, a report should be completed with the notation, "There were no materials rejected at this station during the month of -----."

(b) Materials other than products that have been rejected for use may be removed from the establishment or destroyed within the establishment if the management so desires. In most instances, it will be well to notify the Food and Drug Administration and local health authorities of such action.

18.78 Powdered, semisolid, viscous, or fluid soup bases, gravy mixes, dehydrated soup mixes, bouillon cubes, and the like, containing meat extract or animal fats or both as the only meat or meat byproduct ingredient, will not be regarded as meat food products. When such articles are prepared for sale in interstate or foreign commerce or are offered for importation into the United States or its territories, they are subject to the Food, Drug, and Cosmetic Act administered by the Food and Drug Administration of the Department of Health, Education, and Welfare.

18.79 The inspection procedures outlined in the Manual and other published instructions of the Division provide adequate tools to obtain the production of meat food products in compliance with the Meat Inspection Regulations if properly applied by the assigned inspector. This is demonstrated by the fact that practically all establishments routinely produce product in compliance under these inspection procedures.

However, recent evidence indicates some inspectors incorrectly consider the existence of a record of having applied the inspection procedures as the end of their responsibility in this area. A record of having applied the approved inspection procedures in an establishment is not by itself adequate evidence of an effective inspection program in that plant. An additional important evaluation of the effectiveness of the inspector's performance can be obtained by examination of the product the establishment is permitted to ship with the marks of Federal meat inspection.

It is quite apparent that the manner in which "in-plant" inspection procedures are applied is extremely important. First is the matter of security as it relates to the sample preparation and submittal procedure. An inspector selecting a sample must not leave it unattended before, during or after sample preparation. The selection of the sample must be done intelligently to reflect the type of product currently being produced by the establishment. Should the inspector fail to vary his sampling pattern intelligently or to properly select a random sample, the establishment could anticipate his inspection procedures and the sample results might be completely inaccurate as far as the total production is concerned. This is an area where an inspector's competence and ingenuity must be exercised to the fullest and he is completely responsible.

In addition to the usual methods of reviewing inspection, supervisors and inspectors in charge should frequently evaluate products produced at establishments by examining a number of units of a particular type of product taken from marketing channels. Under the guidance of the Assistant Director, a program should be developed to check the product to be sampled and the components to be tested for—such as added substances, preservatives, etc.

The results of these market sample tests should closely parallel the results of the inspector's "in-plant" program. If the results of the market samples do not closely resemble the "in-plant" program, it demonstrates inadequate inspection, improperly applied inspection, or other inspection faults needing correction. In these cases, the inspector in charge should promptly make such arrangements as he feels are necessary to correct the deficiency and at the same time continue to apply close supervision over the product leaving the establishment. Of course, any instances where the inspector has not performed his duties effectively should be the basis for consideration as outlined in AM-462.1 (8-16-62).

18.80 Products identified on the container, as follows, are being produced under Federal inspection:

1. "Pork Cracklings, With Water Added."
2. "Pork Crackling, With Beef Blood and Water Added."
3. "Residue From the Rendering of Pork Fat, With Water Added."
4. "Residue From the Rendering of Pork Fat, With Beef Blood and Water Added."
5. "Beef Cracklings With Water Added."
6. "Beef Cracklings With Beef Blood and Water Added."
7. "Residue From the Rendering of Beef Fat, With Water Added."
8. "Residue From the Rendering of Beef Fat, With Beef Blood and Water Added."

These products are prepared from edible ingredients and are adequately described by the label on the container. They have not been accepted as ingredients of any meat food product.

The purpose of this notice is to inform inspectors of the preparation of these products and alert them to provide the necessary inspectional control to prevent misuse of these products if they are handled at an establishment.

18.81 Inspectors must be alert to detect and eliminate an unsound condition, improper weight, and adulteration of packaged meats and meat byproducts such as livers, hearts, tripe, kidneys, cheek meat, etc. This applies not only to products shipped in domestic commerce but particularly to products certified for export.

The following areas of inspection must be given special attention:

1. Meat byproducts must be properly handled to prevent unsoundness. These types of products are particularly prone to unsoundness if not properly chilled or frozen. If the chilling and freezing operations are performed in the federally inspected establishment, they must be done in a manner that will result in completely sound material. Occasionally offal products are bulk packed before being chilled. Freezing in this case must be followed by further examination to detect any possible unsoundness.

It would be very difficult—if not impossible—to outline conditions that would be an acceptable chilling and freezing procedure in all cases and to fit all establishments. A number of variable conditions can influence the proper chilling and freezing of these products: Individual chilling of pieces before packing, blast freezing before freezer storage, use of dunnage in the freezer to aid air circulation

are all desirable techniques for improved chilling and freezing. However, the proof of an acceptable operation is the examination of samples chilled or frozen product (defrosting when necessary) to determine soundness and the appropriateness of the establishment's chilling and freezing techniques.

2. Products must be properly drained prior to packing or for use as an ingredient in a manufactured meat food product. It has been demonstrated that improper draining of meat byproducts after washing or soaking in water can carry excess water into the package or into the manufactured meat food product. Inspectors must be alert to control these practices. Improperly drained product, particularly pork hearts, cheek meat, tripe, head meat, etc., can add considerable weight to the packaged product. This results in a deceptive weight of the package and is also important when these items are used as an ingredient of a meat food product having water limitations such as luncheon meat, potted meat food product, etc. The adulterated ingredients become a means of introducing additional water to the end product. Products should be well drained after immersion in water.

3. In the certification of meat byproducts for export, inspectors must be alert to ascertain that only sound, wholesome product is being certified. Many times packaged product may leave inspected establishments and after varying periods in outside storage is presented for export certification. In these cases the inspector must be particularly careful to assure himself the product has not been mishandled in the meantime and is still completely sound and wholesome. In frozen product this may be done by defrosting samples or removing frozen cores of product for defrosting and examination. The amount and kind of reinspection required will depend upon the circumstances and knowledge the inspector has concerning the prior handling of the product.

Inspectors will be held strictly responsible for all products certified by them. Furthermore, supervisors and inspectors in charge who are responsible for these inspections at their stations must arrange to review the efficiency of inspectors' decisions at regular intervals.

18.82 Pizza pie crust or dough, masa, tortillas, and similar bakery items used in preparing meat food products in official establishments must be prepared either (1) in an official establishment, (2) under the supervision of the Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service and so certified, or (3) received from an approved supplier.

An approved supplier is a manufacturer known to be operating under acceptable sanitary conditions and in a position to certify the formula and ingredients used in each shipment. The official establishment receiving the prepared article from an approved supplier must arrange for unqualified entry of our inspector into the facilities where the article is prepared. At the discretion of the inspector in charge, our inspector in the area where the nonmeat item is produced will make occasional reviews of the operations to check the formulation and assure sanitary handling of the component intended to be used in the manufacture of an inspected product.

18.83 Anticaking agents.—We currently accept salt, cures or seasonings containing up to 2 per cent singly or in combination of tri-calcium phosphate, tetrasodium pyrophosphate, calcium carbonate, magnesium carbonate, calcium stearate, silica gel, calcium aluminum silicate, calcium silicate, magnesium silicate, sodium alumino-silicate, sodium calcium alumino-silicate, sorbitol, glycerol (glycerin) or propylene glycol as anticaking agents.

The label of container of such preparation must bear a statement such as "Not more than 2 per cent tri-calcium phosphate present as an anticaking agent."

We also accept salt containing up to 13 p.p.m. of yellow prussiate of soda (sodium ferrocyanide decahydrate) as an anticaking agent. The label on the container may reflect its presence by a statement such as "Yellow Prussiate of Soda Added."

Our permission does not cover use of these agents as such in meat food products. When salt, seasoning or curing mixtures containing these are used in product, their presence need not be shown on the product label.

18.84 When commercial curing compounds containing nitrites are received, they may only be released for use in the official establishment if the manufacturer has indicated on the container that a sample of the lot from which this compound was derived was chemically analyzed and found to be acceptable and within the nitrite limitations on the label. In the absence of this kind of certification, the inspector will not permit the use of this particular lot until a sample has been taken and passed by the Meat Inspection Division Chemical Laboratory, or acceptable analysis has been furnished by the establishment laboratory or commercial laboratory.

This additional control does not change the traditional sampling applied by the inspector to assure acceptability of the curing compound. In order to fully exercise his responsibilities, the inspector must periodically submit to the Meat Inspection Division Laboratory samples of shipments of curing compounds even though certified as described above.

18.85 Thermometers designed to register high and low temperature ranges are available to meat inspection stations for checking the accuracy of the working thermometer used by the inspector.

The thermometers are of two types: (1) High—registers temperatures between 0 - 230 degrees F., (2) Low—registers temperatures between -30 - +120 degrees F. Each thermometer is identified with a number. The thermometer must be checked with the correction sheet available at the station. To provide an available reference to the user, the corrective factor should be transferred from the sheet to a tag attached to the thermometer. To arrive at an accurate reading, a plus or minus degree if shown necessary on the correction sheet must be added or subtracted from the reading on the thermometer.

The proper manner for testing the working thermometer with the standard check thermometer is as follows: High—place both the standard check thermometer and the working thermometer in a mixed water solution at the temperature range you desire to check. In the case of the low thermometer, place the standard check thermometer in the cooler or

freezer along with the working thermometer and leave for a period of time necessary to determine recorded temperature on both thermometers.

18.86 The following restrictions apply to hermetically sealed, canned product processed and labeled under a "Perishable, Keep Under Refrigeration" statement:

1. No approval has been given for canning uncured products under a "Perishable, Keep Under Refrigeration" warning statement.

2. Conventional canned cured hams, cured pork shoulder picnics, luncheon meat, chopped ham and other similar cured products may be processed in this manner provided the processing in hot water results in an internal temperature of at least 150 degrees F.

3. Cured meat loaves, cured nonspecific loaves and similar cured products, the formulas for which do not include cereal or starch, may be canned under this type of processing provided the formula includes 1 ounce nitrate per 100 pounds product, 1/2 per cent dextrose or 1 per cent sugar, and the finished product demonstrates a brine concentration* of not less than 3.5 per cent. An internal temperature of 150 degrees F. must be attained during processing in hot water. (Nonfat dry milk and sodium caseinate do not contain starch and loaves containing these ingredients may be handled as outlined in this paragraph.)

4. Cured meat loaves, cured nonspecific loaves and similar cured products containing cereal, starch or similar extenders must meet the same restrictions outlined in paragraph 3, except in addition, the brine concentration* must not be less than 6 per cent. (*The brine concentration is calculated by dividing the amount of salt by the sum of the total water and the salt. This will be determined by the chemical laboratories upon request.)

In addition to temperature and other factors outlined above, the inspector must examine samples of finished product to satisfy himself it exhibits usual cured characteristics. The addition of nitrate alone immediately prior to canning may not result in a cured product.

Some of the known environmental factors which influence the germination and growth of microorganisms include temperature, salt concentration, pH, presence or absence of starch, sugar, nitrate, nitrite, kind and numbers of microorganisms, etc. The relative importance of each factor in relation to the total other factors is not well established. The numbers and kinds of organisms in cured canned "Perishable" meat items are of great importance; therefore, the inspector should be particularly alert to see that cured product ready for canning is fully sound and has not been handled in a questionable manner.

If sweller cans develop in a lot under normal handling conditions, the code should be determined and an unopened can submitted to the Biological Sciences Laboratory for evaluation together with full information pertaining to the production of the canned product to be evaluated.

18.87 The preparation of loaves, other than those identified as meat loaves, generally involves the use of byproducts from processing operations including cured and uncured product.

Accordingly, trimmings derived during the preparation of pork cuts which have been cured with approved phosphates in addition to other curing ingredients may be used without limitation in the preparation of loaves (other than those designated as meat loaves). When used, the kind of phosphate should be shown in the statement of ingredients.

18.88 A number of soy bean derivatives have been proposed for use as ingredients in meat food products. The Division has accepted soy flour, sodium soy protein, soy protein concentrate and isolated soy protein. Soy flour and soy protein concentrate are the only soy derivatives approved for use in sausage. The use of isolated soy protein and sodium soy protein is restricted to nonspecific loaves, imitation sausage, meat food patties, soups, stews and the like. Soy preparations, other than those mentioned or soy derivatives having a protein content other than that expected for these standardized items, have not been accepted for use in federally inspected products. Soy bean derivatives for which the category or protein content is questionable should be submitted for laboratory determination.

Soy protein concentrate, soy flour and isolated soy protein are practically indistinguishable by visual examination. They may also closely resemble sodium caseinate, nonfat dry milk and certain cereals. Methods are not available for distinguishing isolated soy protein from other soy derivatives in finished meat products. Therefore, if the establishment stocks more than one type of soy product, additional controls are required. These include developing with the establishment a procedure for confining soy products for positive identification and maintaining daily records showing amounts of soy bean derivatives used and the type of product prepared.

18.89 A problem exists when material has been found to be satisfactory chemically but proves to be unsatisfactory when put into actual use. This has been particularly true with solvents and plasticizers used with packaging material.

The usual procedure is for the manufacturer to submit the material to the office of Chemical Evaluation and Control for approval. If they find the material to be chemically safe and it appears to be satisfactory, the manufacturer is notified by letter. The inspector at the establishment will permit the use of the material on the basis of this letter or he will submit a sample of the material to the local laboratory for approval. In either case, if approval is granted, it is with the understanding that the material proves to be acceptable in

actual use. If the material disintegrates, has an appreciable odor, transfers color to the product or results in any other objectionable condition, it is not acceptable even though the original material has been approved by the laboratory. In many cases this can only be determined by the inspector in the establishment.

Therefore, it is the responsibility of the inspector to make the final decision on the acceptability of material used in establishments under his supervision. If material that has been determined to be acceptable chemically proves to be unsatisfactory when used, the office of Chemical Evaluation and Control should be notified.

18.90 Standard weight sets are available at each large station. The Assistant Director's office will inform stations where the sets will be located and how they will be made available.

In providing these weight sets, it is not the intention of the Division to assume responsibility for checking the accuracy of all scales used in an establishment. This is and will remain the responsibility of the establishment and weights and measures officials having responsibility for certifying scales in that locality.

The inspector will use the test weights when he has reason to question or to check the adequacy of the establishment's scale testing program. This might involve checking old scales that quickly lose their accuracy to find out if the establishment is servicing the scales at frequent enough intervals. The program may include checking scales at intermittent intervals to insure the establishment's testing program is adequate. The check weights used by the establishment might be compared with our standard set. Particular attention should be given to the establishment's program for checking scales used in internal controls for regulatory requirements. This would include scales in spice rooms, formulating rooms, or scales used in determining gain during processing.

18.91 Smoke flavoring and imitation smoke flavoring.—Initial lots of any of the preparations already determined to be acceptable or others which may subsequently be accepted should be sampled for laboratory analysis when presented for use in the plant. The preparation should not be used until a favorable report is received. In order to assure these items are as represented, we require that these come into official establishments unmixed with seasoning or curing materials. The plant may mix these with seasonings or cures prior to use after the inspector is sure the smoke flavor is satisfactory. If your office receives from a manufacturer or supplier requests for information as to

18.92 Seafood in official establishments.—The evisceration, scaling, cleaning or other similar preparation of seafood shall not be permitted in an official establishment unless the area in which such operations are conducted are completely separate from edible products departments. Such areas must be approved for this purpose and be equipped with suitable and adequate sanitary facilities.

When clean, sound, wholesome seafood is cooked, canned, frozen or otherwise processed in an edible department of an official establishment, the operation must be separate from any meat processing operation. As far as practicable, these operations should be conducted in separate areas and using separate equipment. However, when equipment is used to process both meat and seafood, such equipment and the area in which it is operated must be thoroughly cleaned before being used to prepare meat products. Batters, breading mixtures, curing solution and the like which contact seafood may not be used to prepare meat food products.

The sorting of clean, sound, wholesome seafood and the handling as outlined above may be permitted in an official establishment provided the operation does not create a nuisance or interfere with inspection by reason of strong odor or otherwise.

how they may proceed to have a smoke flavoring cleared, you may refer them to this office.

It has also been decided to allow use of oil of cade to produce a simulated smoke flavor in certain products. It may be brought into the plant alone or in admixtures with acceptable seasoning materials and is subject to the same requirements as for imitation smoke flavor.

Smoke flavor or imitation smoke flavor should not be confused with some of those naturally smoked items which have been accepted by us in appropriate products in the past. These are smoked yeast, smoked cheese and smoked poultry which may be used as ingredients of certain meat products. There has been no change in respect to the use of these items.

Materials such as smoked salt, smoked soy flour, smoked nonfat dry milk, smoked seasonings, etc., prepared by direct exposure to wood smoke have not been approved. If proposed these and other preparations which have been subject to smoke will be evaluated under the same criteria as used to determine the safety of the smoke flavor and imitation smoke flavor accepted previously.

PART 20—REPORTS

20.1 MI—403 Ante-Mortem and Post-Mortem Inspection Summary.

(a) The original copy should be sent to the Meat Inspection Office Chicago, Illinois, and the duplicate should become the station copy.

(b) Swine, sheep, and goat livers which are condemned should be reported for each establishment in pounds on MI-Form 403 under code 7831. To assure a uniform basis of reporting, the determination of condemned livers in pounds should be developed as follows:

SWINE

It has been determined that 3 pounds per hog is the average liver yield, except that in cases where the slaughter is predominantly sows and boars the average liver yield per hog is 5 pounds. To arrive at the total pounds of livers condemned, multiply by 3 or 5 pounds (average yield) the number of animals slaughtered, and then subtract the total pounds of livers saved for food by the establishment. This will provide the number of pounds of livers and trimmings condemned to be reported on MI-Form 403, code 7831.

Example— $2,000 \text{ (total hogs slaughtered)} \times 3 = 6,000 \text{ (potential yield)}$
 $6,000 - 5,400 \text{ (pounds packed by establishments)} = 600$
(pounds of condemned livers).

SHEEP AND GOAT

Average liver yield per animal is 1.5 pounds. The same procedure as for swine is used to arrive at the total pounds condemned.

In some cases the total pounds of livers saved by the establishment will not be available until the following day.

20.2 MI—404 Processing Operations at Official Establishments.

Form MI—404 is a three part snap-out form. It should be completed and the original and one copy submitted to the local meat inspection office as soon as possible, but not later than the Thursday following the close of each weekly reporting period. The third copy is for the files of the official establishment. This deadline must be met in order for us to release this information for publication in trade journals and official Government publications, approximately 10 days after the close of each weekly reporting period.

Form MI—404 is a weekly form which has a space under each item in the first group for you to report the number of pounds of product prepared or processed each day, Sunday through Saturday, and to report the weekly totals for each item. Of course, the weekly total of an item should equal the sum of the daily entries of the item. The items in the second group constitute a breakdown of the "Canned Product Item" in the first group.

The "Canned Product Item", No. 590, in the first group should include all canned product regardless of where and to whom it is to be sold, but the items in the second group should not include canned product

prepared for the Department of Defense. The chopped meat (beef and pork) prepared and processed under CSS Contracts should be reported under items 781 and 782, "Breakdown of Canned Product," in addition to reporting it in the usual designated product food code of 590.

A new item is to be added to Form MI-404. It is the total poundage for the combined amount of dry and semidry sausage removed from the drying room during the week. This should be a weekly total only. The following should, therefore, be typed along the righthand margin of Form MI-404: "Dried; Semidried sausage removed—Pounds, Code 329."

In order to keep the reporting from establishments uniform, there is no space for "write in" items nor should a heading, printed on the form, be crossed out and the other items substituted as the code number for the printed item identifies that item on the IBM card. In the event that you have prepared or processed an item that is not listed on the form, you should consult the following table.

The items listed below should be reported under the following headings:

Meat and Meat Food Products (Not Canned)

In the columns "Placed in Cure," do not include chopped meat placed in cure for use at the same establishment in the preparation of sausage, luncheon meats, spiced ham, etc.

Beef. Report the green weight of all Beef Cuts and Beef Products
010 going to cure. This includes Beef Tripe, Beef Briskets, Beef Tongue, Beef Hams, etc.

Pork. Report the green weight of all pork items going to cure.
020 This includes Hams, Bellies, Picnics, Shoulders, Butts, Hocks, Plates, Feet, Tongues, Lips, Snouts, Fat Backs, Jowls, etc.

Other. Report the green weight of any lamb, mutton, or veal cuts or
030 products from these two species placed in cure.

Smoked and/or Dried Beef. Report the finished smoked or dried weight
110 of all beef cuts and beef products which have been smoked or dried. This includes beef tongues, beef hams, etc.

Smoked and/or Dried Pork. Report the finished smoked or dried weight
120 of all pork items which are smoked or dried. This includes hams, ready-to-eat hams (excluding hams for canning), shoulders, picnics, bacon, butts, loins, coppa, capicola, Italian style ham, knuckles, hocks, spareribs, jowls, etc.

Do not include in the "Cooked Meats" columns meat cooked as a part of the preparation of canned products, sausage, or similar products.

Cooked Beef. Report the cooked weight of cooked beef tongues, cooked
210 corned beef, etc.

Cooked Pork. Report the cooked weight of any pigs feet, pork tongues,
220 hams, picnics, loin rolls, etc.

Other Cooked Meats. Report cooked weight of any lamb, mutton, and
230 veal that is cooked or scalded.

Sausage, Fresh Finished. Lamb chopped, veal chopped, breakfast
310 sausage, and pork sausage.

Sausage To Be Dried or Semidried. Report the weight going into the
320 drying room, of salami, cervelat, pepperoni, all forms of
summer sausage, cotto salami, smoked thuringer, and pork roll
(chopped meat), and any other types of dried or semidried
sausage products.

Smoked and/or Cooked—Franks and Wieners. Report the finished
330 weight of all frankfurters and wieners.

Sausage Smoked or Cooked—Other. Report the finished weight of
340 bologna, liver sausage, smoked pork sausage, polish sausage,
luncheon meat in casings or bags, garlic sausage, New England
brand sausage, minced, roll, blood and tongue sausage, and all
other smoked or cooked sausage not included in Code Nos. 330
or 410. Cooked ham, butts, or picnics are not to be included
under any of the sausage classifications.

Loaf, Head Cheese, Chili Con Carne, Jellied Products, Etc. Souse,
410 sulze, scrapple, liver pudding, blood pudding, chop suey,
imitation sausage, imitation chicken, tamales (not canned),
and turnovers.

Steaks, Chops, and Roasts. Report the actual production of packed
420 and to be packed fresh cuts, cube steaks, sandwich steaks,
minute beef steaks, pork chops, packed fresh cuts, fabricated
meat, steaks, chops, roasts and stew meat, and all other
processed packed cuts, fresh or frozen. This item should reflect
operations in hotel and restaurant supply departments wherein
pork chops, lamb chops, veal chops, pork steaks, ham steaks,
beef steaks, and all kinds of roasts are prepared. This item
should also include cube steaks, sandwich steaks, and other
similar items prepared in individual serving style, as well as
chunk meats for stews, and liver which has been sliced for
serving. It should also include beef that is prepared for the
Army in the 3- or 4-way style. Do not include organs or by-
products requiring no further processing or primal bone-in or
boneless cuts which individually bear the marks of Federal
inspection, such as ribs, loins, hams, picnics.

Bouillon Cubes and Extract. Bouillon Cubes, Granulated Bouillon
430 Cubes, and Pastes and semiliquid products prepared with meat extract.

Sliced Product—Bacon. Report the actual production of all sliced
440 bacon, including bacon ends and pieces.

Sliced Product—Other. Report the actual production of all sliced
450 dried beef and any other sliced product, such as sliced sausage and loaves.

Hamburger. Report the actual production of all chopped beef to be
460 sold as hamburger or as chopped beef.

Miscellaneous Meat Food Products. Include chitterlings, cattle and
470 calf feet scalded, calf heads, cooked tripe, cooked pork stomachs, and other processed products. Do not include fats, oils, leaf lard and compounds or canned meat or products that do not require further processing, such as brains, livers, hearts, kidneys, sweetbreads, etc.

Lard Rendered. Report the actual production of prime steam lard,
510 open kettle rendered lard, and dry rendered lard. It is recognized that there will be duplication between lard reported here and lard refined to be reported under item 520.

Lard Refined. Lard hydrogenated, refined, lard open kettle refined,
520 lard prime steam refined, and lard oil.

Oleo Stock. Report the actual production of oleo stock which is not
530 further processed and the actual production of oleo oil and oleo stearine.

Edible Tallow. Beef fat rendered and mutton fat rendered.

540

Compound Containing Animal Fat. Puff paste shortening; shortening
570 prepared with animal fat; and miscellaneous fats and oils.

Oleomargarine—Containing Animal Fat. Report the total production
580 of all oleomargarine containing oleo, lard, rendered pork fat, or any other animal fats.

Meat and Meat Food Products (Canned)

A. Items listed by code number and categories:

611-612 Luncheon Meat

Ham—Chopped

Ham—Chopped with Raisin Sauce

Ham—Spiced

Ham—Spiced Loaf

Luncheon Meat (Except Beef, See Codes 721-722)

Pork, Chopped

Pork, Corned

Pork, Loaf

621-622 Hams (Whole or Fractional)

Ham— (No Refrigeration Necessary)

Ham— (Requiring Refrigeration)

Ham—Smithfield Slices

631-632 Beef Hash

Corned Beef Hash

Roast Beef Hash

641-642 Chili Con Carne

Chili Con Carne

Chili Con Carne with Beans

651-652 Viennas

Sausage, Vienna

Sausage, Vienna, in Barbecue Sauce

Sausage, Vienna, Ends and Pieces

661-662 Franks; Wieners in Brine and Sauce

Frankfurters

Frankfurters—Cocktail

Wieners

Wieners with Barbecue Sauce

Wieners, Cocktail, with Sauce

671-672 Deviled Ham

Ham—Deviled

681-682 Other Potted or Deviled Meat Food Products

Potted and Deviled Meats (Spread)

Meat Spread

Bacon Spread

Corned Beef Spread

Liver Spread

Tongue Spread

Tongue—Deviled

691-692 Tamales

Tamales

Tamales with Chili Gravy

Tamales, Cocktail in Broth

711-712 Sliced Dried Beef

Beef—Dried—Sliced

721-722 Chopped Beef

Beef—Chopped

Beef—Loaf

731-732 Meat Stew (All Product)

Beef—Stew

Lamb—Stew

Ox Tail Ragout

741-742 Spaghetti Meat Products (All Types)

Chili—Spaghetti

Chili---Spaghetti with Meat, Beans, Sauce

Spaghetti and Meat with Sauce

Spaghetti and Meat Balls

751-752 Tongue (Other than Pickled)

Ox or Beef Tongue

Tongue, Lamb, Pork

761-762 Vinegar Pickled Products

Pigs Feet

Pork Feet Cutlets

Pork Hocks, Vinegar Pickled

Sausage, Vinegar Pickled

771-772 Sausage

Sausage—Pork

Sausage, Pork, Patties

Sausage—Bulk

Sausage—Link

Sausage—Cocktail

781-782 Hamburger, Roasted or Corned Beef, Meat and Gravy

Beef Brisket
Beef—Corned
Beef and Gravy
Beef and Kidneys in Gravy
Beef—Meat Balls
Beef—Cocktail Meat Balls
Beef—Roast
Beef—Sandwich Steaks
Beef—Steak and Brown Gravy
Hamburgers
Pork and Gravy

791-792 Soups

Soups

811-812 Sausage in Oil

Sausage in Oil

821-822 Tripe

Tripe

831-832 Brains

Brains

841-842 Canned Loins and Picnics

Canned Pork Loins

Canned Picnics

851-852 or 861-862 All Other with Meat and/or Meat Byproducts

Baby Foods

Bacon

Bacon (Vacuum Packed)

Beef with Barbecue Sauce

Brown Gravy with Sliced Beef

Brown Gravy with Sliced Pork

Frankfurters and Beans

Frankfurters and Sauerkraut

Ham—Hash

Liver—Loaf

Liverwurst

Mutton—Corned

Pork with Barbecue Sauce

Scrapple

Beans with Ham

Beans with Bacon

Beef Chop Suey

Corned Beef and Cabbage with Potatoes

Enchiladas with Meat in Chili Sauce

Ham a la King

Pate de Foie With or Without Truffles

Ravioli with Meat

Sauerkraut and Franks

Spareribs, Sauerkraut, Potatoes

Veal Loaf

B. Items listed alphabetically:

Product	Report on form MI-404 under the heading	Code No.
Baby Foods-----	All Other with Meat and/or Meat Byproducts.	851-862
Bacon-----	All Other with Meat and/or Meat Byproducts.	851-852

Report on form MI-404
under the heading

Product		Code No.
Bacon (Vacuum Packed)----	All Other with Meat and/or Meat Byproducts.	851-852
Bacon Spread-----	Other Potted or Deviled Meat Food Products.	681-682
Beans with Bacon-----	All Other with Meat and/or Meat Byproducts.	861-862
Beans with Ham-----	All Other with Meat and/or Meat Byproducts.	861-862
Beef—Brisket-----	Hamburger, Roasted or Corned Beef, Meat and Gravy.	781-782
Beef—Chopped-----	Chopped Beef-----	721-722
Beef Chop Suey-----	All Other with Meat and/or Meat Byproducts.	861-862
Beef—Corned-----	Hamburger, Roasted or Corned Beef, Meat and Gravy.	781-782
Corned Beef and Cabbage-- with Potatoes.	All Other with Meat and/or Meat Byproducts.	851-852
Corned Beef Hash-----	Beef Hash-----	631-632
Corned Beef Spread-----	Other Potted or Deviled Meat Food Products.	681-682
Beef—Dried, Sliced-----	Sliced Dried Beef-----	711-712
Beef and Gravy-----	Hamburger, Roasted or Corned Beef, Meat and Gravy	781-782
Beef and Kidneys in Gravy	Hamburger, Roasted or Corned Beef, Meat and Gravy	781-782
Beef—Loaf-----	Chopped Beef-----	721-722
Beef—Meat Balls-----	Hamburger, Roasted or Corned Beef, Meat and Gravy.	781-782
Beef—Cocktail Meat---- Balls.	Hamburger, Roasted or Corned Beef, Meat and Gravy.	781-782
Beef—Roast-----	Hamburger, Roasted or Corned Beef, Meat and Gravy.	781-782
Beef—Roast Beef Hash---	Beef Hash-----	631-632
Beef—Sandwich Steaks---	Hamburger, Roasted or Corned Beef, Meat and Gravy	781-782
Beef---Steak & Brown---- Gravy.	Hamburger, Roasted or Corned Beef, Meat and Gravy	781-782
Beef—Stews-----	Meat Stew (All Products)----	731-732
Beef with Barbecue Sauce.	All Other with Meat and/or Meat Byproducts.	851-852
Beef with Natural Juices.	Hamburger, Roasted or Corned Beef, Meat and Gravy	781-782

Product

Report on form MI-404
under the heading

Code No.

Brains-----	Brains-----	831-832
Brown Gravy with Sliced-- Beef.	All Other with Meat and/or Meat Byproducts.	851-852
Brown Gravy with Sliced-- Pork.	All Other with Meat and/or Meat Byproducts.	851-852
Chili Con Carne-----	Chili Con Carne-----	641-642
Chili Con Carne with---- Beans.	Chili Con Carne-----	641-642
Chili—Spaghetti-----	Spaghetti Meat Products--- (All Types).	741-742
Chili—Spaghetti with--- Meat, Beans, Sauce	Spaghetti Meat Products--- (All Types).	741-742
Enchiladas with Meat in-- Chili Sauce.	All Other with Meat and/or Meat Byproducts.	851-852
Frankfurters-----	Franks, Wieners in Brine--- and Sauce.	661-662
Frankfurters and Beans---	All Other with Meat and/or Meat Byproducts.	851-852
Frankfurters—Cocktail--	Franks, Wieners in Brine and Sauce.	661-662
Frankfurters and Sauer- kraut.	All Other with Meat and/or Meat Byproducts.	851-852
Ham (No Refrigeration--- Necessary).	Canned Hams (Whole or Frac- tional).	621-622
Ham (Requiring Refrig- eration).	Canned Hams (Whole or Frac- tional).	621-622
Ham a la King-----	All Other with Meat and/or Meat Byproducts.	851-862
Ham—Chopped-----	Luncheon Meat-----	611-612
Ham—Deviled-----	Deviled Ham-----	671-672
Ham—Hash-----	All Other with Meat and/or Meat Byproducts.	851-852
Ham—Chopped with Raisin Sauce.	Luncheon Meat-----	611-612
Ham—Smithfield Slices--	Canned Hams (Whole or Frac- tional).	621-622
Ham—Spiced-----	Luncheon Meat-----	611-612
Ham—Spiced Loaf-----	Luncheon Meat-----	611-612
Hamburgers-----	Hamburger, Roasted or Corned Beef, Meat and Gravy.	781-782

Product	Report on form MI-404 under the heading	Code No.
Lamb---Stew-----	Meat Stew (All Products)----	731-732
Liver---Loaf-----	All Other with Meat and/or Meat Byproducts.	851-852
Liver---Spread-----	Other Potted or Deviled Meat Food Products.	681-682
Liverwurst-----	All Other with Meat and/or Meat Byproducts.	851-852
Luncheon Meat (Except All Beef).	Luncheon Meat-----	611-612
Meat Spread-----	Other Potted or Deviled Meat Food Products.	681-682
Mutton---Corned-----	All Other with Meat and/or Meat Byproducts.	851-852
Ox Tail Ragout-----	Meat Stew (All Product)----	731-732
Ox Tongue-----	Tongue (Other Than Pickled)-	751-752
Beef Tongue-----	Tongue (Other Than Pickled)-	751-752
Pate de Foie With or Without Truffles.	All Other with Meat and/or Meat Byproducts.	851-852
Picnics, Canned-----	Canned Loins and Picnics----	841-842
Pigs Feet-----	Vinegar Pickled Products----	761-762
Pork, Chopped-----	Luncheon Meat-----	611-612
Pork---Corned-----	Luncheon Meat-----	611-612
Pork Feet Cutlets-----	Vinegar Pickled Products----	761-762
Pork Hocks, Vinegar----- Pickled.	Vinegar Pickled Products----	761-762
Pork, Loaf-----	Luncheon Meat-----	611-612
Pork, Loin-----	Canned Loins and Picnics----	841-842
Pork and Gravy-----	Hamburger, Roasted or Corned Beef, Meat and Gravy.	781-782
Pork with Barbecue Sauce.	All Other with Meat and/or Meat Byproducts.	851-852
Potted and Deviled Meats- (Spread).	Other Potted or Deviled Meat Food Products.	681-682
Ravioli with Meat-----	All Other with Meat and/or Meat Byproducts.	861-862
Sauerkraut and Franks-----	All Other with Meat and/or Meat Byproducts.	851-852
Sausage---Bulk-----	Sausage-----	771-772
Sausage---Pork-----	Sausage-----	771-772
Sausage---Link-----	Sausage-----	771-772
Sausage---Cocktail-----	Sausage-----	771-772

Report on form MI-404
under the heading

Product		Code No.
Sausage in Oil-----	Sausage in Oil-----	811-812
Sausage, Pork, Patties---	Sausage-----	771-772
Sausage—Vienna-----	Viennas-----	651-652
Sausage—Vienna, in Bar- becue Sauce.	Viennas-----	651-652
Sausage—Vienna, Ends--- and Pieces.	Viennas-----	651-652
Sausage, Vinegar Pickled- Scrapple-----	Vinegar Pickled Products--- All Other with Meat and/or Meat Byproducts.	761-762 851-852
Soups-----	Soups-----	791-792
Spaghetti and Meat with Sauce.	Spaghetti Meat Products (All Types).	741-742
Spaghetti and Meat Balls.	Spaghetti Meat Products (All Types).	741-742
Spareribs, Sauerkraut,--- Potatoes.	All Other with Meat and/or Meat Byproducts.	851-852
Tamales-----	Tamales-----	691-692
Tamales with Chili Gravy-	Tamales-----	691-692
Tamales, Cocktail, in--- Broth.	Tamales-----	691-692
Tongue, Lamb, Pork-----	Tongue (Other Than Pickled)-	751-752
Tongue, Spread-----	Other Potted or Deviled Meat Food Products.	681-682
Tongue, Deviled-----	Other Potted or Deviled Meat Food Products.	681-682
Veal, Loaf-----	All Other with Meat and/or Meat Byproducts.	851-852
Tripe-----	Tripe-----	821-822
Wieners-----	Franks, Wieners in Brine and Sauce.	661-662
Wieners with Barbecue--- Sauce.	Franks, Wieners in Brine and Sauce.	661-662
Wieners, Cocktail with--- Sauce.	Franks, Wieners in Brine and Sauce.	661-662

The inspector who approves the report must be sure that—

1. The establishment actually processed all of the items reported;
2. No item has been omitted;
3. The amounts shown are reasonably correct;
4. Items are reported in the correct column.

The inspector who approves the report is also responsible for indicating the area, station, and State codes. Following is a list of the region, area, station, and State codes.

	Region	Area	Station	State
Albany, N. Y-----	1	1	004	31
Albuquerque, N. Mex-----	7	4	010	30
Amarillo, Tex-----	6	2	014	42
Arkansas City, Kans-----	5	2	020	15
Atlanta, Ga-----	2	2	030	10
Augusta, Ga-----	2	2	034	10
Austin, Minn-----	4	3	036	22
Baltimore, Md-----	1	1	042	19
Bartow, Fla-----	2	2	046	09
Billings, Mont-----	7	4	050	25
Boston, Mass-----	1	1	060	20
Bristol, Va-----	2	1	070	45
Bushnell, Ill-----	3	3	076	12
Cedar Rapids, Iowa-----	4	3	082	14
Charlotte, N. C-----	2	2	086	32
Chattanooga, Tenn-----	6	2	088	41
Chicago, Ill-----	3	3	090	12
Cincinnati, Ohio-----	3	1	098	34
Clarksville, Tenn-----	6	2	100	41
Cleveland, Ohio-----	3	1	102	34
Clinton, N. C-----	2	2	103	32
Columbus, Ohio-----	3	1	108	34
Cumberland, Md-----	1	1	115	19
Danville, Ill-----	3	3	120	12
Davenport, Iowa-----	4	3	122	14
Denver, Colo-----	7	4	128	05
Des Moines, Iowa-----	4	3	132	14
Detroit, Mich-----	3	3	136	21
Dubuque, Iowa-----	4	3	144	14
El Paso, Tex-----	6	2	158	42
Ft. Dodge, Iowa-----	4	3	172	14
Ft. Worth, Tex-----	6	2	174	42

	Region	Area	Station	State
Fremont, Mich-----	3	3	184	21
Green Bay, Wis-----	3	3	198	48
Harrisburg, Pa-----	1	1	210	37
Hialeah, Fla-----	2	2	216	09
Houston, Tex-----	6	2	220	42
Indianapolis, Ind-----	3	3	230	13
Jackson, Miss-----	6	2	233	23
Kansas City, Kans-----	5	2	242	15
Kinston, N. C-----	2	2	248	32
Knoxville, Tenn-----	6	2	252	41
Los Angeles, Calif-----	8	4	270	04
Louisville, Ky-----	6	1	274	16
Lubbock, Tex-----	6	2	276	42
Madison, Wis-----	3	3	284	48
Mason City, Iowa-----	4	3	292	14
Memphis, Tenn-----	6	2	300	41
Miami, Fla-----	2	2	308	09
Milwaukee, Wis-----	3	3	314	48
Mobile, Ala-----	6	2	318	01
Montgomery, Ala-----	6	2	322	01
Moultrie, Ga-----	2	2	324	10
Nampa, Idaho-----	7	4	332	11
Nashville, Tenn-----	6	2	336	41
Newark, N. J-----	1	1	340	29
New Haven, Conn-----	1	1	346	06
New Orleans, La-----	6	2	400	17
New York, N. Y-----	1	1	406	31
Norfolk, Va-----	2	1	410	45
Ocala, Fla-----	2	2	420	09
Oklahoma City, Okla-----	6	2	424	35
Omaha, Nebr-----	4	3	428	26
Orangeburg, S. C-----	2	2	432	39
Ottumwa, Iowa-----	4	3	434	14
Peoria, Ill-----	3	3	438	12
Philadelphia, Pa-----	1	1	446	37
Phoenix, Ariz-----	7	4	448	02
Pittsburg, Kans-----	5	2	456	15
Pittsburgh, Pa-----	1	1	458	37
Portland, Maine-----	1	1	470	18
Portland, Oreg-----	8	4	472	36
Richmond, Va-----	2	1	494	45

	Region	Area	Station	State
Rochester, N. Y-----	1	1	502	31
Roswell, N. Mex-----	7	4	508	30
St. Louis, Mo-----	5	2	512	24
Salem, Va-----	2	1	518	45
Salt Lake City, Utah-----	7	4	524	43
San Antonio, Tex-----	6	2	528	42
San Diego, Calif-----	8	4	532	04
San Francisco, Calif-----	8	4	536	04
Scranton, Pa-----	1	1	544	37
Seattle, Wash-----	8	4	548	46
Shreveport, La-----	6	2	550	17
Sioux City, Iowa-----	4	3	552	14
Sioux Falls, S. Dak-----	4	3	554	40
So. St. Joseph, Mo-----	5	2	560	24
So. St. Paul, Minn-----	4	3	562	22
Spokane, Wash-----	8	4	566	46
Springfield, Mass-----	1	1	568	20
Union City, Tenn-----	6	2	584	41
Washington, D. C-----	2	1	596	08
Waterloo, Iowa-----	4	3	600	14
Wichita, Kans-----	5	2	616	15
Wilson, N. C-----	2	2	620	32
Worcester, Mass-----	1	1	628	20
San Juan, P. R-----	9	2	997	97
Honolulu, Hawaii-----	9	4	999	99
Tamuning, Guam-----	9	4	887	87

20.3 MI-407 Meat and Meat Food Products Condemned on Reinspection and Destroyed.

Only one class of product and one cause can be reported on each MI-407. Use only the classes of product and causes of condemnation printed on the form. When meat food product fabricated from more than one class of meat or meat byproduct is condemned, for purposes of reporting on this form the predominant meat or meat byproduct component of the condemned product shall determine the class. When there is no rejection at the station during the calendar month a report should be submitted with statement, "There were no meat or meat food products condemned on reinspection and destroyed at this station during the month of _____. Product such as fat and bones intentionally diverted by an official establishment to inedible channels, even when such product is decharacterized, should not be reported on this form. A copy of this form may be furnished the establishment on request.

20.4 MI-407-4 Materials Rejected for Use.

One form should be prepared, in duplicate, for each material rejected, and the original of the completed form should be sent to the Meat Inspection Office, Chicago, Ill., along with other MI reports. The duplicate copy is for the station files. When there is no rejection at the station during a calendar month, a report should be completed with the notation, "There were no materials rejected at this station during the month of _____."

The left side of the report is for coding. One code number in each group is to be circled. In the spaces, on the right, the inspector is to write in detail the description of the material rejected, the cause, the disposition and the official agency notified. The quantity rejected should always be reported in pounds, if possible.

To assist you in determining under what categories items should be placed on the form, we have prepared the following lists:

GROUPINGS FOR CLASSES OF MATERIALS REJECTED

1. Spices and Seasonings:

salt	onion powder	mustard
sugar	ground spice	seasonings
pepper (black, red, white)	anise	sausage
monosodium glutamate	smoke flavoring	bologna
paprika	cinnamon	loaf
garlic	coriander	ham spices
oregano	nutmeg	sauces
chili mix/powder	allspice	hot
bar-b-q powder	sage	pizza
mace	dextrose	honey
thyme	seeds	syrup
	dill	vinegar
	caraway	
	fennel	

2. Flour and Cereal Products:

wheat flour	farina	macaroni
corn flour	cereal binder	spaghetti
soya flour	wheat cereal	noodles
barley	potato starch	tapioca flour
potato	bread	
rolled oats	batter mix	
barley	cracker meal	
rice	corn meal	

3. Dairy and Egg Products:

nonfat dry milk	sodium caseinate
whole milk	eggs, whole, fresh
whole skim milk	egg white, fresh, frozen, powdered
dry whole milk	egg yolks, fresh, frozen, powdered
whey	
breading mix dip	
process cheese spread	

4. Fruits or Vegetables (Fresh, Canned, or Dehydrated):

potatoes	pimientos	pickles
peas	tomatoes, fresh	olives
carrots	paste	beans
parsley	puree	bean sprouts
onion	juice	

5. Soaps, Cleaners, Oils:

tripe cleaner	brick cleaner	mineral oil
toilet cleaner, etc.	boiler compounds	cotton seed oil
floor cleaner	metal cleaner	paraffin
oakite	clothes cleaners	
general cleaner	hand soaps	

6. Equipment:

lard drums	paper	jars
ink	plastic products	bottles
cartons	string	cans
cording	rope	covers (lids)

7. Casings (Natural and Artificial):

casings
plastic overwraps
visking bags

8. Curing Agents:

pickle	westphalia powder	sal brine
cures	prague powder	

9. Miscellaneous:

bicarbonate of soda	antioxidants to prevent dis-
vitamins	coloration
gelatin	tenderizers
monoglycerides	vegetable oleomargarine
stabilizers	

GROUPINGS FOR CAUSE OF REJECTION OF MATERIALS

1. Not in Compliance With Federal Regulations:

- label not approved for use of rejected product
- product not labeled
- unauthorized color or flavor
- ingredients in excess of authorized allowances
- insufficient ingredients
- manufacturer and/or address unknown
- improper markings on product
- product contains prohibited ingredients

2. Contamination:

- contains insects and/or weevils
- contains foreign material
- rodent contamination present
- wormy
- unclean

3. Objectionable Odors, Taste, or Color:

- excessive odors
- over age
- unstable color
- rancid

4. Sour: Moldy

- decomposed
- toxic

5. Unsound Canned Goods:

6. Unacceptable Equipment:

- previously used cartons, boxes, barrels
- rusty
- improper operation
- broken or cracked
- chipped or peeling lining

7. Other:

GROUPINGS FOR CLASSES OF DISPOSITION OF MATERIAL REJECTED

1. Removed From the Establishment:

converted into animal feeds
used in nonfood departments

2. Returned to Manufacturer or Supplier:

3. Destroyed by Establishment:

sewerage
burned
garbage
denatured and removed
tanked

4. Held for Food and Drug Administration:

5. Other:

20.5 MI-412 Application for Export Certificate and/or Stamps.

In Section A, No. 4, the exporter is to check whether a certificate and stamps are requested or stamps only. In No. 5, only one block should be checked since only one type of certificate and/or stamps can be requested on one form. We believe that there is sufficient space for the exporter to list all the products he wishes to export under one certificate in Section A, of No. 10 A and B. However, if it should happen that more than one MI-412 is needed to list all the items to be exported under one certificate, then in Section B, No. 6, check the block "Yes but this is an additional report," otherwise, check one of the other two blocks. All the items reported in 10 A and B of Section A have to be reported in one or more of the blocks in Part 7 "Product Codes and Pounds exported," of Section B.

20.6 MI-416 Product Examined for Specification Compliance and/or Condition.

It will be necessary to use a separate form for each government agency. However, it is not necessary to prepare separate reports for products passed and products rejected as they can be reported on the same form. Also, meat and meat food products and miscellaneous products can be reported on the same form.

Products offered for the School Lunch Program that is accepted should be reported in the usual manner on MI Form 416-4, "Specification Examination Certificate." However, product for the School Lunch Program which is finally rejected should only be reported on MI Form 416. On the September 1959 issue of the MI Form 416 no agency should be circled under the agency code and "School Lunch Program, Code 7" should be entered in the remarks blank.

At Navy stations where products are examined for specification compliance and/or condition at destination, one MI-416 should be submitted each month and the following items completed: Station, Date, and all items from the month code on. The number circled under the month code should be for the month during which the examination was made, not the month when the form was prepared. The amount of each type of product should be reported and if there is nothing to report for a type, write in "None."

20.7 MI-418-1 Biweekly Report of Meat Inspection Personnel.

The form should be prepared in triplicate by each station, including Meat Inspection Laboratories and the Meat Hygiene Training Center, the original to be forwarded to the Meat Inspection Division, Reports, Washington, D. C. 20250, one copy to the appropriate Assistant Director, and one copy for the station file.

The information required on Form MI-418-1 should be self-explanatory. However, some of the more frequent types of information which should be indicated are:

- (a) Appointment: (Name) (Title and Grade) (Eff. Date)
- (b) Resignation: (Name) (Title and Grade) (Eff. Date)
- (c) Retirement: (Name) (Title and Grade) (Eff. Date) (Type)
- (d) Separation: (Name) (Title and Grade) (Eff. Date) (Reason)
- (e) Death: (Name) (Title and Grade) (Eff. Date) (Date) (Time and Cause—if known)
- (f) Promotion: (Name) (From Title and Grade to Title and Grade) (Eff. Date)
- (g) Transfer: (Name) (Title and Grade) (Promoted to) (Names of Stations) (Eff. Date)
- (h) LWOP: (Name) (Title and Grade) (Eff. Date) (Date of return—if known)
- (i) Military Furlough: (Name) (Title and Grade) (Eff. Date)
- (j) Temporary Detail: (Name) (Title and Grade) (Eff. Date) (Name of Station to which detailed) (Return date—if known)
- (k) Extended Sick Leave: (Name) (Title and Grade) (Approximate date of return to duty—if known)

Veterinary Trainees (Students) should be included and shown under the "7" category and under "Veterinarian."

Do not include the GS-5 L/A employees in the "Actual Meat Inspection Personnel" count of Form MI-418-1. They should be shown under "Personnel Changes During This Period" by name, grade, and designation, the L/A authority under which they are employed, the effective date of employment and the date that their employment will expire. There should also be a statement indicating whether or not such employees were on the payroll for the full pay period, if not, give the reason for their absence.

Wage Board Employees who work in our Meat Inspection Division Laboratories should be reported under "Personnel Changes During This Period" by name, grade, and designation, i.e., John Doe, Lab. Helper II, \$2.31 p/h. Wage Board Employees should not be reported in the WAE space on MI-418-1.

The Assistant Directors, their Secretaries, as well as the Program Management Officers, are carried on the report for the Washington Office and should not be included on the MI-418-1 which reflects "positions and personnel" for the stations at which they are located.

It is very important that we think of this as a biweekly report. Each employee who is in pay status, or on the employment rolls, Sunday through Saturday, should be shown and included in the personnel count. As an example; if an employee should work on Monday at the beginning of the pay period and be separated for any reason on the first Tuesday, he will still be shown as an employee in the count under the grade he was filling on Monday.

An asterisk (*) should be used to indicate any special information involved in the personnel count, types of leave or anything not ordinary.

MI-418-1 should be prepared at the end of each pay period and forwarded as soon as possible. It is realized that the leave information will cause some delay but every effort should be expended to mailing the report as soon as possible.

20.8 MI-420-2 Affidavit.

All papers in connection with an alleged violation should be in quadruplicate. This means Form MI-419, affidavits, shipper's certificates, invoices, canceled checks, billing records, bills of lading, waybills, transportation slips, and the like. Some of these will be copies of the original papers. The one making the copy should indicate thereon that it is a true copy, sign his name and give the date. He should also indicate where the original of the document is on file. The papers in connection with an alleged violation should be arranged into four complete sets. This means that each set will have one of every paper constituting the supporting evidence.

An affidavit in original and three copies should be procured from anyone having knowledge of an alleged violation. Affidavits should be sworn to before an employee of the Department designated under the Act of January 31, 1925, and not before a notary public. They can also be sworn to before a clerk or deputy clerk of a United States Court (see section of Administrative Regulations cited above).

If the investigator is unable to secure an affidavit from anyone having knowledge of the alleged violation, there is the possibility that the party concerned might give a written statement, in which case, the statement, in original and three copies, should be submitted in lieu of an affidavit. There may be times when an investigator is unable to obtain either an affidavit or a written statement from one having knowledge of the alleged violation, although this one may make a verbal statement or statements to the investigator. In such an instance the inclusion in the investigator's report of information of this kind proves helpful at times. If the oral statement is heard by more than one person, those hearing it should include in their affidavits or written statements their version of what was said.

An affidavit or written statement secured from the alleged violator, and in which he admits the violation, might not in all cases be admissible evidence unless there is also submitted other evidence of a corroborative nature. This is understandable when it is realized that in a case of this kind an affiant might refuse to testify in court. On the other hand, if the violator is a corporation, then an affidavit or written statement from an employee of the corporation is admissible evidence.

It is realized that under certain circumstances it might be difficult to make four copies of an affidavit or signed statement while on an investigative trip in the field. It is permissible to prepare and have sworn to the original only of the affidavit, or to prepare and have signed the original only of the written statement submitted in lieu of affidavit. The three additional copies may be made upon return to the office.

An employee investigating an alleged violation should procure, if obtainable, information as to whether the alleged violator has a "past history" or that he knowingly violated the Act, or that he had in any way indicated that he attempted to escape apprehension by conveying the meat or making deliveries of it at an unusual hour, or that he had been in the meat business a sufficient time to acquire knowledge of the applicability of the Meat Inspection Act, and so forth. Information secured along the foregoing lines but not in the form of admissible evidence should be included in the investigator's report, as it might be helpful to those preparing and prosecuting the case. The investigator would also be able to furnish such information to the grand jury if called upon to do so.

The reason for securing affidavits or written statements from those having knowledge of an alleged violation is to furnish the General Counsel's office, the Department of Justice, and the United States Attorney (papers in connection with the case follow these channels) information as to the character of the testimony that may be expected from the various ones who will be called as witnesses. It is important that the first paragraph of such documents follow the first paragraph of the sample affidavit, so that those having to do with the handling of the case are apprised of the address and status of the affiant.

It is, of course, necessary to fix the approximate date of the interstate transportation, give the approximate amount and kind of meat and meat food products involved, procure indisputable evidence that an interstate transportation occurred, establish the fact that the meat

did not bear the mark of Federal meat inspection if this has a bearing on the case, and then further support the claim of an alleged violation by showing that the shipper is not privileged to ship or transport nonfederally inspected meat interstate in accordance with Sections 25.10 and 25.11 of the Meat Inspection Regulations. Dates, places, names of individuals or firms, amounts, and the like should be given accurately, and if they appear in more than one of the papers submitted should be checked to see that they are in agreement.

SAMPLE AFFIDAVIT

District of Columbia) ss.

Before me, John Doe, an employee of the Department of Agriculture of the United States designated by the Secretary of Agriculture under authority of the Act of January 31, 1925 (Title 5, Section 521, U.S.C.), personally appeared Richard Roe, who deposes and says:

I am now and was at the time hereinafter mentioned a regularly appointed meat inspector of the Meat Inspection Division, U. S. Department of Agriculture, assigned to the meat inspection force in Washington, D. C., official address of which is _____ . On December 29, 1957, I was waiting on 12th Street, SW, near E Street, in Washington, D. C., and observed a truck bearing the name Blank Beef & Provision Company, Baltimore, Maryland, and Maryland license number 441-345, back up to the loading platform in front of the Blank Blank Supply Company, 154-61 12th Street, SW, Washington, D. C. I also observed that beef briskets and four barrels were loaded into the truck. I followed the truck before-mentioned in an automobile in company with Dr. William Brown, who is also an employee of the Meat Inspection Division, until it crossed the District of Columbia and Maryland line on the Baltimore pike. After the truck crossed the District of Columbia and Maryland line, and after obtaining the consent of Blank Blank Blank, the operator of the truck, an inspection was made of its contents in College City, Maryland. Upon inspection, the truck before-mentioned was found to contain meat which did not bear any marks of Federal inspection, as follows:

Three barrels of Beef Brisket Trimmings (about 650 pounds)

Twelve Beef Briskets (about 300 pounds)

One additional barrel was also found to contain about 200 pounds of beef brisket trimmings with six small pieces weighing about one pound which showed evidence of marks, presumably of Federal inspection.

The operator of the truck stated that he had been instructed to deliver the meat to the Blank Beef & Provision Company plant, 401 South Streeter Street, Baltimore, Maryland.

Signed Richard Roe

Subscribed and sworn to before me at Washington, D. C., this third day of January 1958.

John Doe

Employee of the Department of Agriculture
designated under Act of January 31, 1925

20.9 Form MI-422. The designations and instructions included on Form MI-422 are generally self-explanatory and should be followed closely. Item number 4 should be checked when the sample is collected at the retail level, and Item number 5 should be checked when the sample is collected by the supervisor. The product code called for in Item number 9 is found on MI Form 422-A (October 1963). Do not assign a code number for nonmeat food products or samples for analysis for specification compliance work.

In those cases where both cereal and nonfat dry milk are added, check only the nonfat dry milk product code. Where a code is not indicated for a specific product, record it under miscellaneous of the general category—examples, "Luncheon Meat Sausage - Code 340-91."

The area and station codes are the same as used on Form MI-404. The laboratory codes are as follows:

Name of Laboratory	Code
Chicago-----	1
New York-----	2
St. Louis-----	3
Kansas City-----	4
Atlanta-----	5
San Francisco-----	6
Washington, D. C.-----	7
Omaha, Nebraska-----	8
Beltsville, Md.-----	9

The laboratory will complete "Date of Findings", "Lab. No." and anything else omitted in the heading. The inspectors will be notified if these omissions are extensive.

PART 21—APPEALS

21.1 When an inspector's decision is questioned, the inspector in charge makes a report to the Washington office.

PART 22—COOPERATION WITH LOCAL AUTHORITIES

22.1 Information furnished by meat inspection stations when diseased conditions are found among animals at slaughtering establishments, and giving point of origin, has been of great value in assisting Federal and State officials in controlling communicable diseases of livestock. This has been especially true with such diseases as tuberculosis, hog cholera, swine erysipelas, anthrax, vesicular diseases, cysticercosis, and various parasitic infestations.

All cases of such diseases as anthrax, blue tongue, cysticercosis in swine, hog cholera, scabies, scrapie, tuberculosis in cattle and the vesicular diseases should be reported. In cases where lots of animals are affected with such diseases as contagious ecthyma, cysticercosis in cattle, foot rot, mucosal complex, swine erysipelas and tuberculosis in swine, they should be reported. All information regarding the identity of the animal and its origin should be furnished. In case of scrapie or scabies the ADE inspector would like to see the animal. Because of the importance of this phase of our work, the inspector in charge should give it his close attention and see that the necessary reports are forwarded.

Owners and operators of official establishments will recognize that aid given in the identification of lots of diseased animals will serve to further reduce the incidence of the disease among the livestock population in the areas served by such establishments, a reduction which will shortly be reflected in a direct return to both the producer and the packer through the avoidance of loss by condemnation of diseased animals or their carcasses.

22.2 The reports made by inspectors will be on Form ADE-2-11C except those reporting tuberculosis. The original should be forwarded to the Division at Washington, one copy to the Veterinarian in Charge of the State of origin of the animals covered by the report, and a copy to the appropriate State livestock sanitary official of the State of origin. The form forwarded to the Division should be noted to show that the required distribution has been made of other copies of the report.

22.3 Form ADE-6-35 "non-reactors showing tuberculosis lesions" should be used by veterinary meat inspectors for reporting lesions of tuberculosis found during slaughter of all non-reacting bovine animals and whenever extensive tuberculosis infection in lots of swine is encountered. All animals found to have tuberculosis lesions as well as those which show lesions suspicious of tuberculosis should be reported even though all of the information about the origin of the animal cannot be obtained.

Each form completed should be identified in the upper right-hand corner by the establishment number where the animal was slaughtered and a case number starting with number 1 on July 1 of each year and running consecutively at each establishment. The form should be distributed in accordance with instructions appearing on it. Inspectors should furnish all information available about the identity of the animal in the space provided on the form.

22.4 (a) In some instances, the identity of cattle is established at the slaughtering plant through the medium of eartags, stockyard sales tags, and similar identifying devices. In many instances, cattle from Western States can be identified more positively by means of hide brands. These brands are registered with the livestock authorities of the States and are identified as the cattle move through the sales barns, stockyards, and the like. Whenever possible, these brand identifications are to be shown along with eartag numbers and other identifying features on Forms ADE-2-11C and ADE-6-35 reports. Brand inspectors are located at many livestock centers. It is suggested that they be asked to assist in the brand identification of diseased animals.

(b) The origin of animals that show tuberculosis lesions may be determined by the identifying tags on the animals when they are slaughtered. Inspectors should remove such identifying devices and hold them for at least 60 days following the date of the report to the Animal Disease Eradication Division on Form ADE-6-35. This gives the field veterinarian an opportunity to obtain the identifying tag if this becomes necessary.

All information on both sides of the eartag or similar identifying device should be shown on Form ADE-6-35. It would also be helpful to show the composition or other description of the tag.

22.5 The bovine tuberculosis eradication campaign has been so successful that the incidence of this disease throughout the entire country has been reduced to negligible proportions. In order to carry through with effective followup control measures, if is necessary to

make use of a system that will locate the remaining few centers of infection. When these are located, disease control officials can concentrate their efforts in the areas where correction is needed. This effects a maximum of results with a minimum expenditure of time and money. The key point in this system is at the slaughtering plant where animals affected with tuberculosis can be identified and thus lead the investigators to the infected premises.

22.6 Each veterinarian should carefully study ARS-22-27, Special Report, "Mucosal Disease Complex" furnished him by ARS. Veterinarians and meat inspectors who perform ante-mortem and post-mortem inspection duties should be completely familiar with the symptoms of the disease conditions in this complex. This can be best accomplished through discussions by those concerned.

If any of the conditions of mucosal disease complex are observed, an immediate collect telephone report should be made to the veterinarian in charge, ADE Division, of the State where the animal originated. If the origin cannot be determined, then the veterinarian in charge of the State where the animal is being slaughtered should be notified. The telephone report should be confirmed by a report in writing on Form ADE-2-11C with a copy to the State Livestock Sanitary Official and a copy to the Meat Inspection Division.

All cases of hog cholera-like symptoms or lesions in swine diagnosed by Meat Inspection personnel shall be promptly reported by collect telephone, to the Animal Disease Eradication Division Veterinarian in Charge in the State in which such case or cases are diagnosed. The telephone report should convey as much explicit information as is possible to enable the Animal Disease Eradication Division to carry out all investigative procedures necessary in locating the source of infection.

Time expended in the assembling of trace-back information and in the transmission of the report should be billed against the Animal Disease Eradication Division on form BFD-96-1. The service should be identified as "Hog Cholera Detection" on BFD-96-1. Basically these billing instructions are the same as those outlined in Paragraph 11.7(e) of the Manual of Meat Inspection Procedures.

The Animal Disease Eradication Division is extremely anxious to have meat inspection veterinarians report to them immediately any unusual conditions suggestive of a communicable animal disease whether found on ante-mortem or post-mortem inspection. Where such a condition is found, a collect telegram should be sent to the veterinarian in charge of the Animal Disease Eradication Division activities in the State where the animal originated.

The Animal Disease Eradication Division furnished information pertaining to the Market Cattle Testing Program which was distributed to each station. Meat Inspection personnel should endeavor to support this program in every way possible in order to effectively assist the ADE Division in this area. Additional material or information on this subject can be secured from the Washington office or the ADE veterinarian in charge of the State.

22.7 (a) Food articles are examined for various Federal agencies to insure delivery of only such articles as conform to specifications under which they are purchased. This service is performed at the request of these agencies. Examination of food articles for specification or contract compliance, for condition, or for both may be made on request of the contractor or the Federal agency provided the inspector is furnished a copy of the contract, letter of award, or other information clearly indicating the specifications under which the article is purchased. The following list shows many of the agencies using our service:

Department of Agriculture:

Fruit and Vegetable Division, AMS.

Meat Grading Branch, Livestock Division, AMS.

Department of Army:

Corps of Engineers, U. S. Army (Rivers and Harbors).

Department of Health, Education, and Welfare:

U. S. Public Health Service.

Department of Interior:

Fish and Wildlife Service.

Department of Justice:

Bureau of Prisons.

Department of Navy:

U. S. Navy.

U. S. Naval Academy.

Department of the Treasury:

U. S. Coast Guard.

Independent:

Veterans Administration.

General Services Administration.

(b) The Veterans Administration and Public Health Service have specifications of their own; other Government agencies usually purchase food articles under the Federal specifications.

22.8 (a) Examination of meat to determine whether it meets specifications consists in determining the kind, quality, and condition of cuts of meat and the supervision of the handling of meat food products throughout the various processes of preparation until packed and marked for delivery. Supervision also covers the preparation of curing agents, the kind and length of cure, and smoking at specified temperatures, as well as cutting, chopping, spicing, wrapping, packing, labeling, and affixing the special mark of the agency for which the product is intended.

(b) Each step in the preparation of products such as sausage, hams, and bacon should be closely supervised to see that the product conforms to the specifications. However, smoked hams and bacon of the quality required by specifications that have been fully cured and smoked may be accepted without special supervision of each step in the preparation of a particular purchase, provided inspectors have actual knowledge that the hams and bacon have been cured and smoked as required by the specifications.

(c) Examination of meat, meat food products, and fresh seafood for specification compliance for Federal Government agencies whether in federally inspected establishments or elsewhere will be done by personnel of the Meat Inspection Division.

Contracts for fresh seafoods in those geographical areas where the Fish and Wildlife Service of the Department of Interior has personnel available (Boston, Tampa, San Antonio, New York, Philadelphia, and Seattle) will be serviced by that agency.

If fresh or cured meat, carcasses, or cuts are involved and grade is a factor, the vendor must offer meat that has been federally graded.

Charges for specification examinations will be for the account of the vendor unless otherwise authorized.

The charge for specification compliance work for fresh seafood on Veterans Administration contracts will be made against the Veterans Administration, unless otherwise specified in the contract.

(d) Meat and meat food products for the Navy and Marine Corps may be examined for compliance with specifications and marked with the special brands of those agencies on request of official establishments, even though the official establishments are not in possession of contracts.

(e) Food products that have been examined and found to conform to specifications should be marked to indicate specification compliance.

Special brands for indicating specification or contract compliance now on hand should be used as long as they are serviceable. Requisitions for special brands will be filled as long as there are supplies on hand.

When the supply of special brands in the field and in Washington has become exhausted, the U.S.D.A. Provisional and Accepted brands should be used for all specification examination work. The brands to be used for Army specification work are furnished for that purpose and bear the word "Military."

Stamps and brands to indicate specification compliance may be requisitioned from the Chicago Meat Inspection office.

(f) Contractors' bills for meat and meat food products delivered to the Navy on Navy contract should be marked with a rubber stamp bearing the following statement: "The meat or product described herein has been inspected and found to comply with the specifications of the U. S. Navy," followed by the words "Inspected—MI Service." Stamps for this purpose are available on requisition.

(g) Charges for the service will be made against the vendor or Government agency on Form BFD-96-1. The preparation of BFD-96-1 should be made in accordance with AM-323.1.

Specification examination of product performed under the Marketing Act of 1946 should be noted under "Remarks" on BFD-96-1 as "Service furnished under Agricultural Marketing Act, 1946." The Government agency for which the product is being prepared should also be noted.

(h) When laboratory analysis is requested in connection with specification examination work of a reimbursable nature for any agency, facility, or establishment, the laboratory should include on the reporting form the hours of laboratory time. It is the responsibility of the inspector to see that all charges of a reimbursable nature—examination and laboratory time (each shown separately)—are entered on BFD-96-1, billing the one requesting the service. The total laboratory time should be entered on the "Hours Lab. Insp." line on Form BFD-96-1. No reference to the hourly rate for either examination or laboratory time should be shown on any document prepared at the station level.

(i) When the Veterans Administration is to be billed the forms should be prepared in quintuplicate. The duplicate copy of MI-416 should be mailed to the Meat Inspection Office, Chicago, Ill., one copy mailed to the manager of the Veterans Administration facility to which the food articles are destined, one copy furnished to the contractor, one copy retained by the inspector as his office record, and the original

retained by the inspector until the end of each billing period and then attached to and forwarded with the BFD-96-1. The amount of time spent in the examination of the product should be indicated on Form MI-416, recording separately the time spent on products passed as meeting the specifications and the time spent on products that are rejected. It is our understanding that the amount of time spent examining products that are rejected is billed against the vendor by the Veterans Administration.

(j) Product examined for compliance with contract and specification requirements of government agencies should be positively identified at the time of acceptance. This may be accomplished by stamping each individual piece. When this is impractical, the containers of such product should be sealed with filament type tape wrapped around the length and width of the package. The tape should "take paper" when removed. The acceptance stamp should be placed over or under the tape in such a way that tampering would be obvious. This will apply to packaged purchases by all government agencies where specification, contract, or other instructions do not cover the subject. Canned meat products are excluded.

(k) No reference to the rate per hour should be made on specification examination certificates.

22.9 The following additional requirements are to be complied with in doing specification examination work for product purchased by Veterans Administration facilities:

(a) Only the U.S.D.A. Provisional brand will be placed on a container of product that is in the process of preparation, such as product going into the freezer. The VA brand (or the U.S.D.A. Accepted brand when VA brands are no longer available) will be placed on the container ONLY immediately before the product leaves the plant or establishment for shipment to the facility—preferably on the day of shipment. (This brand will be applied only after the inspector has a copy of the purchase order or contract.)

(b) Boxes should be marked to show (1) name of item, (2) item specification number, (3) legible brand imprint, and (4) purchase order or contract number, in addition to other required markings.

(c) Contractors may prepare product in anticipation of future contracts provided that all of the foregoing requirements are observed and provided also that the usual supervision is maintained during processing and freezing. A re-examination of all items should be made just prior to delivery to verify compliance with specifications and

purchase order requirements and then the accepted brand will be placed on the container. This means that there can be no storage in transit after the product leaves our jurisdiction. If there is storage in transit, it must be at a location where our inspection is available.

(d) The Veterans Administration has asked to be furnished with a copy of Form MI-416 covering the shipment. The inspector should make a copy of Form MI-416, deliver it to the contractor, and advise him to attach it to any papers accompanying the shipment so that it will be available at destination.

(e) At the request of responsible officials of Veterans Administration Hospitals, the inspector in charge is authorized to review a meat product shipment at no expense to the Veterans Administration. A report, including full description of the shipment, nature of complaint, findings, original inspection location, stamp numbers on boxes, and date of inspection, will be made to the Washington office.

22.10 (a) All specification brand imprints placed on the container or wrapper must be completely legible so that the date as well as the stamp number or location can be easily read.

(b) Specification brands must be kept under the control of the inspector at all times and used only under his immediate supervision.

22.11 (a) All contractors desiring services of MID employees for Specification Examination work for Federal Government Agency contracts (Other than Military) must first complete MI Form 416-6, "Application for Specification Examination Service," before service will be extended. Applicants will include both federally inspected establishments and establishments not operating under Federal inspection that desire this service.

Services under this application may be suspended at any time by the inspector in charge if he determines that the service cannot be provided at that particular place because of failure of management to provide proper facilities and environment that will insure delivery of proper product.

Form MI-416-6 should be completed in duplicate. The original should be delivered to the inspector in charge, who will maintain it as a permanent station record of all establishments receiving the service. The duplicate copy will be retained by the applicant.

(b) Form MI-416 should be used to report specification examination work. In most cases MI-416 should be prepared in triplicate. The original copy should be mailed to the Meat Inspection Office, Chicago, Ill., the duplicate copy retained for station file, and the triplicate copy forwarded with the product to destination.

(c) All expenses in connection with the specification examination of food articles should be charged either to the agency or to the vendor who requested the service as outlined in the preceding paragraphs. The charges for this service should be made on the basis of a minimum charge of 15 minutes and multiples of 15 minutes thereafter on any one day. If the charge is to be made against the vendor and the establishment has orders for several facilities of the same Government agency, or orders for several Government agencies with the possibility that inspection was performed by more than one inspector in the same establishment for that day and the total time spent by the inspectors amounted to 1 hour and 30 minutes, then the charges against the establishment would be 1 hour and 30 minutes. On the other hand, if there was only one inspection during the day, the minimum charge against the vendor would be 15 minutes.

22.12 (1) The Meat Grading Branch, Livestock Division, Agricultural Marketing Service, of the Department makes acceptance examinations of meats and meat food products for non-Federal government procurement agencies. When the product is prepared in a federally inspected establishment and the specifications require special supervision, the local Meat Grading Service representative will ask for our constant supervision during certain portions of the processing. Most requests for constant supervision cover only the formulation of meat food products, and other processing phases used receive the usual supervision from a Meat Inspection standpoint.

Our personnel will maintain control of the identity of these products from the time they assume the responsibility for this specification compliance through all subsequent operations and until such time as the Grader is prepared to make the final acceptance.

When our cooperation is desired, our personnel will be informed by the local Grading people, who will give the official number and name of the establishment involved, furnish a copy of the applicable specifications and indicate the processing operations for which we are to be responsible.

The Grader will notify the inspector in time so that the latter may be prepared to assume his part of the work. When our inspector turns the product over to the Meat Grader, he will present to the Grader for his signature, four signed copies of Form MI-416 containing the following information:

- (a) Name of agency for which product is being processed.
- (b) Name and item number of product being certified.
- (c) A specific statement covering the phases of processing that are being certified.
- (d) Number of hours charged, designated as either basic or overtime or both, as the case may be. Time for laboratory examination should be shown separately. (Although the number of hours are shown, the hourly rate should not be put on the four forms. This time must be the same as the corresponding time on Form BFD-96-1.)

The completed forms should be distributed as follows: The original copy should be used to support the billing and attached to Form BFD-96-1 that is sent to the Field Administrative Division for the area. Two copies should be given to the Grader. The fourth copy should be sent to the Meat Inspection Office, Chicago, Illinois. The fifth copy is the Station record.

On Form BFD-96-1 under "Remarks" should be a statement which will connect it with Form MI-416 in the event the two become separated. The statement would show the number of the establishment where the product was prepared and in addition some identifying notation such as "Pennsylvania State Contract." Form BFD-96-1 should show that the billing is to be made against the Meat Grading Branch.

(2) The Meat Grading Branch, Livestock Division, Agricultural Marketing Service, has available a Product Examination Service on fresh and frozen meat for use by the industry. It is available to carriers and other interested persons desiring a certification on the physical characteristics of the product at the time of examination only. Occasionally this determination may involve a question of wholesomeness. In these cases the Meat Grading Branch may call on Meat Inspection personnel for assistance. Inspectors in charge are authorized to respond to this request provided the product can be identified as "U. S. Inspected and Passed" product. Charges for the time of the inspector will be made in the same manner as for specification examination work.

(3) A voluntary service has been developed by the Meat Grading Branch available to producers who desire to have carcass grades and/or other factors of cattle certified. The Meat Inspection Division has agreed to perform this identification at time of slaughter for which reimbursement will be made on a per head basis.

Identification procedure. Federal meat graders may request inspectors in charge to provide service in federally inspected plants for maintaining identity of slaughtered animals and for corresponding carcasses.

A back tag for identifying each live animal will be issued to the applicant or his representative (livestock owner or broker) by a member of the Meat Grading Branch. The applicant or his representative will be responsible for placing the back tag on each animal he desires to have graded and for identifying the cattle for the grader at the slaughterer's livestock holding pens. The Meat Inspection Division has recommended that the paper back tag be placed on the animals in a similar manner to the market cattle identification procedure. The paper back tag should be located on the foreshoulder of each animal to be identified. To reduce the risk of losing back tags, identification by the applicant or his representative should be done no earlier than one day prior to slaughter of the animal.

The back tag numbers of all animals will be listed on a form prepared by the grader in triplicate identified as the live cattle list. The producer's name and address and the number of cattle involved are to be entered on the form. Prior to slaughter of the animal, one copy of the form will be given to the Meat Inspection Division inspector responsible for the slaughter department, together with a sufficient number of USDA wire seals and metal carcass tags, which must bear numbers corresponding to the numbers on the back tags placed on the live cattle. The instrument for applying the tags will be provided by the Grading Branch.

At federally inspected establishments, the veterinary supervisor or his assistant will attach the appropriately numbered metal carcass tag to each carcass. The tag will be attached to the carcass with the USDA wire seal before the hide is removed and after comparing the wire tag seal number with the back tag number to verify they are duplicate numbers. It will remain on the carcass until the grader has made final positive identification of the carcass and has obtained the grade and other desired information. It is recommended that the metal tag be placed on the leading half of the carcass. The veterinary supervisor responsible for the slaughter department will issue certificates to the grader certifying that the metal carcass tag number placed on each carcass corresponds to the back tag number of each live animal in the lot. In the event that animals are missed on the slaughter floor or the tag is missing from the animal when it arrives on the slaughter floor, it should be indicated on the certificate. The meat grader will furnish certification forms to the veterinary supervisor in duplicate. The following statement will appear on the form and be completed as follows:

I, (Name of Inspector), certify that I attached USDA metal carcass tags numbered _____ through _____ with USDA wire seals to carcasses which bore on the hides prior to skinning paper USDA back tags bearing corresponding numbers and that the number I placed on each individual carcass matched the number of its tag.

It will not be necessary to make a billing for this service. The Meat Grading Branch will record the number of cattle identified from the inspector's certification form and reimburse the Meat Inspection Division for the number of animals identified at the rate agreed upon by both Divisions. This will be done at the Washington office.

22.13 To facilitate examination at the point of delivery, the special Navy, Marine Corps, and Coast Guard brands, denoting compliance with specifications, should be applied to fresh meat enclosed in cloth coverings and to containers of meat food products, as follows:

- (a) On the heel of the bottom round on beef hindquarters.
- (b) On the cut known as the rib on beef forequarters.
- (c) On the outside of the round about halfway up on veal sides, veal saddles, and veal legs.
- (d) On the back, across the hips of lamb and mutton carcasses.
- (e) On the outside surface near the middle of the length of such cuts as beef briskets, beef chuck, beef ribs, beef loins (full, short, or ends), beef rumps, veal racks, veal forequarters, veal chuck, lamb or mutton racks, and lamb shoulders.
- (f) On the shipping containers, on the end which bears the name of contents and net weight.

22.14 The broker, commission agent, packer, or other responsible person concerned with the importation has the responsibility to notify the inspector in charge when Canadian cattle are received at an official establishment and to identify the cattle to the inspector concerned. After the imported cattle have been slaughtered, notification to that effect should be sent to the Animal Inspection and Quarantine Division inspector in charge at the border point of entry on Form AIQ-33 "Animals Imported for Immediate Slaughter." It is not expected that this coverage will be extended to plants not operating under Federal meat inspection. A space is provided on Form AIQ-33 for indicating tuberculosis lesions found in such animals. When tuberculosis lesions are found in cattle from Canada, one copy of Form ADE-6-35 should be prepared and forwarded to the Washington office of the Animal Disease Eradication Division. The form should carry a statement such as "Origin of Animal Canada."

22.15 (a) Meat inspection personnel will supervise the cleaning of trucks and trailers containing animals affected with an infectious disease when received at federally inspected packing plants.

In order to obtain approval for handling reactors, packing plants must provide adequate facilities and services for the cleaning and disinfection of vehicles transporting brucellosis reactor cattle with a permitted disinfectant as provided by Federal and State regulations.

Information about methods to be used in cleaning and disinfecting vehicles is given in Part 71, Subchapter C, Chapter I, Title 9 of the Code of Federal Regulations.

The following procedures should be used in cleaning trucks and trailers:

Once the plant employee has been properly instructed as to the procedure to follow in cleaning and disinfecting trucks, it will not be necessary for the inspector to personally supervise the disinfection of each and every truck. When the inspector is satisfied that the plant employee can be depended upon to do a good job, supervision by the inspector may be limited to personally observing the work at irregular intervals during the day. The inspector should be particularly interested at the time he is observing the work that—

- (1) The trucks have been properly cleaned prior to the application of the disinfectant.
- (2) The spraying outfit is of sufficient size and is working satisfactorily.
- (3) There is an ample supply of a permitted disinfectant on hand.
- (4) The mixture of the disinfectant is of proper strength.
- (5) The entire interior surface, including the inner surfaces of the truck doors, is saturated with a permitted disinfectant.

It is not necessary to forward Forms ADE-3-62 or ADE-3-62-A covering the disinfection of trucks to the Washington office of the Animal Disease Eradication Division. A memorandum to the Washington office of the Animal Disease Eradication Division at the end of each month giving the total number of trucks disinfected during the month will be sufficient. However, the plant employees should keep a record by truck license number of each truck cleaned and disinfected. No placard ADE-2-62-C need be applied to trucks unless requested by the owner or driver of the truck.

Billing for this service should be made against the Animal Disease Eradication Division on Form BFD-96 and should include the supervision time, time involved in preparing forms and attaching placards, as well as cost of telephone calls.

(b) Meat inspection personnel will supervise proper handling of railroad cars containing animals affected with an infectious disease received at federally inspected packing plants at locations where Animal Disease Eradication employees are not stationed.

Information about methods to be used in cleaning and disinfecting the cars is given in Part 71, Subchapter C, Chapter I, Title 9 of the Code of Federal Regulations.

The procedures outlined below should be followed:

(1) As soon as it is ascertained that an infectious car has been received, a placard ADE-3-62-B (formerly F.I. 57) should be securely attached to each side of the car. Notice should be given promptly over the telephone to the responsible railroad official and confirmed in writing on Form ADE-3-62-H.

(2) Where possible, arrangements should be made to supervise the disinfection of all infectious cars received. Form ADE-3-62-C should be attached to the car only when disinfection has been personally supervised. Both sides of this form should be filled in, using weatherproof pencil, and a card attached to each side of the railroad car. Form ADE-3-62-B should be removed at the time Form ADE-3-62-C is attached.

(3) Form ADE-3-62, report of infectious cars received, should be submitted to the Washington office of the Animal Disease Eradication Division the day the car is received.

(4) Form ADE-3-62-A, report of the disinfection of infectious car, should be submitted to the Washington office of the Animal Disease Eradication Division the day the supervision of this work is accomplished.

(5) Form ADE-3-62-D, report of delinquent infectious cars, should be submitted to the Washington office of the Animal Disease Eradication Division on the 1st and 16th of each month, giving a list of all infectious cars reported on Form ADE-3-62 and not reported on Form ADE-3-62-A. No car should be included unless it was received 15 days or more prior to date of rendering Form ADE-3-62-D. A separate report should be rendered for each railroad company responsible for cars that are delinquent. No Form ADE-3-62-D is required on the 1st and 16th of each month unless there is an infectious car to report.

(6) Charge for our service should be billed against the Animal Disease Eradication Division on Form BFD-96. The charge should include the time required for making telephone calls, preparing forms, and attaching placards. Travel expenses, if any, should also be billed against the Animal Disease Eradication Division.

(c) The forms used in performing this work are listed below:

ADE-3-62 Report of infectious cars received.

ADE-3-62-A Report of disinfection of infectious cars.

ADE-3-62-B Placard, "clean, wash, and disinfect this car."

ADE-3-62-C Placard, "this car has been cleaned, washed and disinfected."

ADE-3-62-D Report of delinquent infectious cars.

ADE-3-62-H Notice of infectious cars to be cleaned and disinfected.

22.16 Market Cattle Testing Program.—Formal arrangements have been completed whereby the Meat Inspection Division will assume full responsibility for collecting blood samples for the Animal Disease Eradication Division on a reimbursable basis from all properly identified cattle at packing plants under Federal inspection. Effective with the pay period beginning January 19, 1964, inspectors performing sample collections will, in lieu of reporting hours of services performed, report under "Remarks" on BFD-96-1 the number of samples collected on any one day during the pay period. For example:

Remarks:

Market Cattle Testing Program

1-6-64	10 samples collected
1-7-64	9 samples collected
1-8-64	20 samples collected
1-16-64	22 samples collected

The completed BFD-96-1 should be forwarded to the Field Administrative Division as usual, where it will be used as the basis for billing the Animal Disease Eradication Division. For the most part, this sampling will pertain to mature cows bearing the official back tag but some exceptions may be made to this at a later date.

While you are no doubt familiar with most of the following, we are outlining the conditions under which Market Cattle Testing blood samples are to be collected and handled.

(1) Cows to be sampled.—Blood samples are to be taken from mature Market Cattle Testing back tagged cows as previously mentioned. Mature cows are defined as being three years of age or over and those less than three years of age which are parturient or post-parturient. Arrangements may also be made by the Animal Disease Eradication Division to identify specific animals or lots by brands, ear tags, or by consignment papers. Blood samples would also be taken from these animals.

(2) Collecting and handling the blood samples.—Blood samples may be taken from the bleeding operation, the brachial plexus, the heart, or in any other way which will provide a good quality blood sample. About a half to three-fourths tube of blood provides the right amount for satisfactory laboratory handling. This office will be interested in receiving suggestions that will improve the methods for collecting the blood samples.

(3) Identifying the blood sample tube.—This may be done by either removing the back tag and wrapping it around the tube or by recording the identification information on a record form. Every effort should be made to use methods for maintaining identification of the animal until inspection has been completed so that successful trace backs may be made when lesions of tuberculosis or other disease conditions are found by post-mortem examination.

(4) Handling and mailing the blood samples.—Every precaution must be taken to avoid introducing moisture or contamination into the sample. The perishable nature of the blood sample must be fully recognized and refrigeration (35-40 degrees F.) must always be used for the blood samples after the serum has separated. When possible, blood samples should be mailed at the end of each day or at least every other day unless local arrangements are made for picking up the blood samples. Franked labels addressed to the proper laboratory will be provided for your use.

(5) Maintaining supplies such as blood sample tubes, mailing boxes, franked labels, record forms, racks, etc.—The Animal Disease Eradication Division in your State will arrange for supplying these needs at each of the plants that are collecting Market Cattle Testing blood samples.

General provisions for program operation:

(1) Arrangements at individual plants.—It seems likely that Market Cattle Testing blood samples are now being collected at practically all federally inspected plants. Where this is not being done, local representatives of the Animal Disease Eradication Division will make necessary arrangements with the packer to institute the program when the Animal Disease Eradication Division feels it is necessary.

(2) The Meat Inspection Division Assistant Directors in each area will develop the necessary working arrangements with all of the plants in their region after the initial arrangements have been agreed to and by working closely with the Animal Disease Eradication Division Assistant Directors in their respective areas.

In all of these arrangements, the Meat Inspection Division will act as an agent for the Animal Disease Eradication Division in the collection of blood samples and related activities dealing with animal disease found on post-mortem inspection. It is expected that the Animal Disease Eradication Division and the Meat Inspection Division will continue to cooperate closely in fully effecting the requirements of this memorandum. It is the intention of the Animal Disease Eradication Division and the Meat Inspection Division to arrange for the collection of blood samples by Meat Inspection Division personnel at all plants under Federal inspection. This is to be done by mutual effort and planning between the Meat Inspection Division and the Animal Disease Eradication Division as outlined herein.

Your cooperation will be most sincerely appreciated. We have also been requested to extend thanks from the Animal Disease Eradication Division for your interest and support of the Market Cattle Testing program and related activities.

22.17 The Meat Inspection Division will furnish assistance whenever requested by the Fruit and Vegetable Division in drawing official samples of processed fruits and vegetables at locations where personnel of that Division are not regularly assigned but where meat inspectors are working. Field officials of the Fruit and Vegetable Division will supply the necessary instructions at the time the request for drawing samples is made.

A charge for the time should be made on Form BFD-96 in the regular manner showing under "Remarks" the type of service given and the name of the Branch of the Fruit and Vegetable Division that requested sampling.

22.18 Some stations having supervision over plants where both poultry and meat inspection are in effect may not have all printed material needed in order to do an effective job when performing poultry inspection. Several sets of such material have been obtained from the Poultry Division, Agricultural Marketing Service, and one set furnished each of the four Assistant Directors. Each set consists of the following:

24-page pamphlet entitled "Regulations Governing the Inspection of Poultry and Poultry Products." This is a reprint of Subchapter D, Chapter I, Title 7, of the Code of Federal Regulations. The effective date shown thereon is June 1, 1960.

Poultry Inspector's Handbook. This is a looseleaf 8 x 10½ handbook of nearly 100 pages which deals only with the mandatory poultry inspection program. The material therein is numbered to correspond with the numbering of the regulations. The handbook has been revised to date through Transmittal No. 3 issued in September 1960. The Poultry Products Inspection Act (Public Law 85-172, approved August 28, 1957) is given on pages 61-69 of the handbook.

AMS PY-INSTRUCTION 929-1, Revision 2, entitled "Reports Required on Inspected Poultry Processed," issued on September 15, 1960, and consisting of four pages on two sheets. It is addressed to Area, Assistant Area, and Circuit Supervisors and to Poultry Inspectors.

AMS PY NOTICE 83 entitled "Reporting Requirements on Poultry Inspection Work by Cross-Licensed Inspectors of Other Agencies," issued on July 1, 1960, and consisting of two pages on a blue sheet. It transmits AMS PY INSTRUCTION NO. 929-17 (Inspection 2) issued on July 1, 1960, and consisting of five pages and two charts on five sheets.

Form PY-536 (9-1-60), Monthly Report of Inspected Poultry Processed. One page, 8 x 10½, on yellow paper.

Form PY-215 (10-6-59), Condition and Grade of Reinspected Poultry. One page, 8 x 10½.

Form PY-501 (7-1-60), Overtime and Holiday Inspection, a 3-part Snapout form, 8 x 10½.

All of this material should be available at stations having meat inspectors who also perform poultry inspection, usually at plants where both poultry and meat inspection are in effect. If all this material is not on hand and it cannot be readily obtained from field representatives of the Poultry Division, request should be made to Procedures and Requirements, Washington office.

22.19 At establishments where a poultry inspector performs work on an overtime or holiday basis for the Meat Inspection Division, the poultry inspector should prepare Form BFD-96-1 and reflect the hours in the column titled "Packer Overtime Act." The service should, of course, be charged against the establishment at which the work was performed.

The poultry inspector should at the close of each biweekly pay period mail the original and one copy of BFD-96-1 to the Field Administrative Division for the area, one copy to the Meat Inspection Division, Agricultural Research Service, Washington, D. C. 20250, and the fourth copy should be retained in his files at the establishment.

PART 23---BRIBERY, COUNTERFEITING, ETC.

23.1 It is essential that each employee be aware of the standard of conduct expected. To accomplish this, each Inspector in Charge and Chemist in Charge should take specific action in this area by discussing the conduct requirements outlined in AM-470.5 with each employee at his station. At large stations this may be delegated to Supervisors. During such discussions, emphasis should be placed on two types of prohibited conduct which are of special importance in the performance of the responsibilities assigned to this Division. These relate to the acceptance of gratuities in any form from inspected packers or others whom we service and the willful falsification of official records including time and attendance reports. It should be further emphasized that misconduct in these two areas normally results in a recommendation for the removal of the employee involved.

Another item which should be mentioned is that activities in the field of veterinary medicine, including testing, treatment or vaccination are prohibited to employees of ARS.

These discussions should take place annually at the time of the performance rating interviews. Your station files should contain a record signed or initialed by the employee indicating when these discussions took place. In addition to recording the annual discussion, it is essential that each new employee be informed during the orientation period of these requirements and the record completed in the same manner.

23.2 All cases of attempted bribery of Division employees should be reported immediately to the nearest FBI field office or agent. In no case should more than one hour elapse from the time of the event until the case is properly reported.

Successful investigation and resultant prosecution is often dependent on immediate referral of such cases in order that leads can be covered and necessary evidence preserved. Employees should avoid making a commitment to the individual offering the bribe and follow advice of the investigative agents.

At appropriate times, inspectors in charge should discuss the matter with their employees and decide as to who will actually make the FBI contact.

The address and telephone number of the FBI field office or agent are found in that part of the telephone directory concerning the United States Government. This information should be kept readily available. If there is none listed in the local telephone directory, contact should be made with the local police for the address and telephone number of the nearest FBI office or agent of the FBI.

Employees should report all such cases to their Inspectors in Charge who in turn will report to the Washington Office and the appropriate Assistant Director. The Washington Office will advise the Office of Personnel through the Personnel Division of ARS of the incident and the action taken.

PART 24—EXPORT STAMPS AND CERTIFICATES

24.1 A good adhesive suitable for the purpose intended should be used to affix export stamps securely to containers. Some adhesives suitable on wooden boxes may not be satisfactory on metal containers. Also, the handling that the articles are to receive, such as freezing, will determine the kind of adhesive to use. It has been found desirable to apply a thin covering of adhesive over the export stamp as an added protection.

24.2 When U.S. inspected and passed product is processed in other than an official establishment, it losses its identity as such and is no longer considered inspected and passed product. It is therefore not eligible for export certification as such.

24.3 Careful examination and inspection must be given to products for which export certificates are requested. The extent of reinspection of inspected and passed product depends on the type of product or container thereof and the size of the order. In some cases, sample inspection is sufficient while in others 100-per cent inspection might be necessary. The inspector must make such inspections as will assure him of the facts upon which he makes the export certification.

24.4 The inspector should sign the original of the export certificate in ink. Facsimile signature may be used on other copies of the certificate unless otherwise prescribed.

24.5 The packing of inspected and passed product in cartons or containers for export at places other than official establishments should be done under the Identification Service.

24.6 The foreign destination should be shown on the export certificate.

24.7 (a) It is not necessary to furnish more copies of official export meat inspection certificates than is provided for in the Regulations. Exporters requesting additional copies may make photostats of the completed certificates furnished to them.

(b) Restrictive statements such as "Lymph Glands on" and "Lard, Current Production," should not be added to the name of the product on the regular export meat inspection certificate unless they are provided for in the Meat Inspection Regulations, Manual of Meat Inspection Procedures, or have been previously authorized by the Chief Staff Officer for Procedures and Requirements, Meat Inspection Division. Such statements should not appear on the certificate simply because the packer or exporter included it on his export certificate request Form MI-412.

24.8 Inspectors in charge are authorized to comply with requests received from time to time to inspect and certify for export product previously inspected and passed and so marked which is located elsewhere than in an official establishment. This may be done whether the product is located within reasonable limits of the official station, substation, or at a place so situated geographically that the export certification would logically be handled by the station receiving the request. In the latter case, the availability of an inspector must necessarily be considered. For example, if the meat inspection work at the small station is such as to require constant attention of the inspector or inspectors there assigned to a degree that the request cannot be complied with, then the person making the request should be so informed and asked to submit his request to the inspector in charge of a larger station where an inspector would be available, either near the place where the product is located or to the Washington office. An inspector in charge may transmit such a request with his comments to the Washington office if he believes such action demands. The party requesting the service is to reimburse the meat inspection appropriation for the expenses of travel and subsistence that an inspector incurs while away from his official station, but no charge shall be made against the person or firm requesting the service for the time of the inspector. Also the party requesting the service is to reimburse the meat inspection appropriation for inspection given during any overtime period. Information should be given to the Washington office on the current billing form. The employee shall claim reimbursement in the regular manner on Standard Form 1012.

24.9 Certification of inedible material that is to be exported, such as fertilizer, dried blood, bonemeal, and the like, and that includes a description of the method of processing and handling, the temperature to which the article has been heated, and the length of time maintained, can be performed under the Certification Service for Inedible Animal Byproducts administered by the Animal Inspection and Quarantine Division. (See AIQ Division Memorandum No. 640.13, March 24, 1958.) When this material is prepared or handled in an establishment at which our inspection is maintained, the AIQ Division has asked us to act for them. For this purpose a letterhead type of certificate should be used. This should show that the certification is by the AIQ Division with the inspector in charge acting for it.

The Washington staff of the AIQ Division will deal directly with inspectors in charge about this problem and furnish instructions to carry out the functions

Charges for the service should be billed against the AIQ Division and should include the time needed to complete the transaction, including the time of the inspector supervising the processing or preparation of product and time of anyone making out and handling the certificates. A minimum charge of 15 minutes should be made for each separate billing transaction, which means each time a certificate is issued. If supervision on a particular item covers more than 1 day the charge may be made on the last day.

Inspectors should state on Form BFD-96-1 the time spent on the project. Under "Remarks" a statement should be made to connect the form with the work done and the certificate issued, for example, "Blood Meal for Holland."

The regular inedible export certificate may be issued where no modification is required. This type of certification may also be provided for domestic shipments.

PART 25—TRANSPORTATION

25.1 This part deals with the interstate transportation of product derived from animals covered in the meat inspection laws and provides the methods whereby the movement of such product can be regulated.

25.2 The movement of nonfederally inspected sound and wholesome meat derived from cattle, sheep, swine, or goats from one point in a State to another point in the same State which in its course passes through another State is not considered a violation of the Federal Meat Inspection Law.

25.3 Any person who makes proper certification may ship interstate product which is U. S. inspected and passed and so marked provided it is sound, healthful, wholesome, and fit for human food and has not been further processed or reprocessed other than under supervision of the Federal Meat Inspection Division.

25.4 Inspectors in charge are responsible for checking records of interstate carriers in their station and substation areas to determine that such carriers are complying with the requirements outlined in Part 25 of the Meat Inspection Regulations. This includes records of railroads, trucklines, airlines, railway express agencies, and post offices.

Meat Laws investigators and others traveling through areas where no Meat Inspection employees are ordinarily stationed should avail themselves of the opportunity to check records of post offices and other carriers for compliance with this requirement whenever it appears to be indicated.

Inspectors will also occasionally review the shipping papers used by official establishments under their supervision to determine that they are complying with all requirements outlined in Part 25 for certifying interstate shipments.

These reviews should be made at least once each year and a report of the findings in letter form forwarded to the Washington office of the Meat Inspection Division, attention, Chief Staff Officer for Contracts and Enforcement.

25.5 The requirements of the Meat Inspection Regulations are published in the following manuals and bulletins for interstate carriers:

(a) Parcel Post—Part 125.36 and 331.46 (subparagraph .461) of the Postal Manual.

(b) Railway Express Agency Inc.—General Circular No. 2-D of the Railway Express Agency.

(c) Railroads—Freight Tariff No. 362-B and Supplement issued by L. E. Kipp, Agent.

(d) Trucks—American Trucking Associations, Inc., A.T.A. Bulletin Advisory Service, pp. 25-36.

(e) Airlines—Official Air Cargo Tariff Circular 1A, Section 5, pp. 29-36.

25.6 The form of the shipper's certificate and applicable requirements of this section of the Regulations should be used in connection with the movement of federally inspected horse meat or horse meat food products by proper alteration and identification to show the term "horse" preceding the word "meat;" that is, "horse meat" or "horse meat food products."

25.7 Product that is U.S. inspected and passed and so marked when shipped from an official establishment and conveyed interstate by vehicles belonging to the establishment need not be covered by certification outlined in section 25.5 of the Regulations. This same ruling applies to federally inspected and marked product transported interstate by individuals in their own vehicles.

25.8 Meat Inspection Division Regulations provide for the application of official seals in certain circumstances to vehicles carrying unmarked or restricted meat or meat food products. The Federal Meat Inspection Law prohibits the breaking of such seals without proper authority. Such seals are sometimes broken unlawfully at destination as a result of improper loading at the origin establishment.

Such problems can be eliminated to a large extent if both shippers and inspectors assure themselves that the truck is properly loaded before the seals are applied. This assurance can result from examination of bills of lading, loading schedules, or other available information. Meat inspectors will not apply official seals until they have established to their satisfaction that the first scheduled stop for any vehicle bearing a mixed load is an official establishment. When sealed vehicles are diverted enroute, arrangements for breaking seals at the new destination should be made by the originating establishment.

25.9 (a) Provision is made for the shipment under Division seal from one official establishment to another of product which carries certain restrictions or which necessitates further processing or special handling.

(b) An acceptable method of sealing fiber containers of restricted products consists of using a filament-type pressure-sensitive tape of a kind that will actually remove a part of the surface of the container whether removal is by intent or by accident.

A nonfilament-type tape that would have the same adhesive properties would also be acceptable. In using the tape method of sealing, the tape is firmly applied completely around the container in two directions and at the intersection of the two strips of tape an impression of the 2½-inch rubber brand is placed. The ink used in applying this impression must be of a kind that will withstand handling and remain legible during shipment of the product. An appropriately modified Form MI-408-1, furnishing complete information, should be used to notify inspectors in charge at destination. When the shipment consists of boxes bearing a retained tag, the tag number should be shown on the form. If the boxes do not bear a retained tag, each box in the shipment should be dated and serially numbered, starting with the number "1" and the date and box numbers should be shown on the form.

Present supplies of Brooks seals may be used until exhausted. The establishment should supply acceptable tape and ink when required.

25.10 Tank cars of inspected and passed rendered animal fat moving between official establishments shall be marked as outlined in section 16.16 of the Regulations.

25.11 Inspectors in charge are directed to report by letter to the Washington office, after a reasonable waiting period, the nonarrival of sealed cars. Full information should be given regarding kind of product, vehicle identification, and originating establishment with other pertinent facts, including a statement from the establishment concerning their knowledge of the transaction.

25.12 The form "Notice of Unmarked Meat Shipped Between Official Establishments Under Seal" should accompany shipments of products under seal between official establishments. The form need not contain a detailed description of the marked product. Since it is known that the unmarked product constitutes at least 25 per cent of the lot moved under seal, the weight of the marked product should be entered, and it should be described as "various" if that term is applicable. However, the unmarked product should be described in detail as should also restricted product such as "U.S. Passed for Cooking" or "pork product _____°F. _____ days refrigeration" or "beef passed for refrigeration."

25.13 Meat food products not bearing the mark of Federal inspection, such as cured ham, bacon, lard, sausage, and the like, as well as hamburger and chip steaks, which are transported or offered for transportation in interstate commerce under a certificate of exemption, may be disposed of only to consumers, such as families, restaurants, hotels, and clubs, and not to any person or firm for resale as such.

25.14 (a) For a shipment of meat or meat food products to be accepted by a common carrier for transportation in interstate commerce under the authority of a certificate of exemption, it must be covered by a shipper's certificate, executed in duplicate in the form set out in section 25.10 of the Regulations. Both the original and duplicate copy of the shipper's certificate must be delivered to the agent of the transportation company accepting the shipment. The Division does not provide these forms, and if the carrier fails to do so, the holder of the certificate of exemption should furnish his own.

(b) When meat or meat food products are transported in interstate commerce under authority of a certificate of exemption in the private conveyance of the holder thereof, he should execute and mail to the Division a shipper's certificate for each interstate movement. However, when deliveries are made by private conveyance during any 1 day to several customers in other States who are consumers, an individual shipper's certificate for deliveries to each such customer is not necessary. Only one shipper's certificate showing the kind and total

amount of product for that day and listing the consignee as "various" is required. When fresh meat not bearing the mark of Federal meat inspection is transported interstate in the private conveyance of the exemption certificate holder to another retail meat dealer, a shipper's certificate for each such interstate movement should be executed and mailed to the Division. Shipper's certificates covering interstate transportation by private conveyance need not be mailed to the Division oftener than once a week.

(c) On the shipper's certificate used by retail meat dealers holding a certificate of exemption, whole carcasses or quarters should be listed as such under "Fresh Meats." The weight of the carcasses or quarters should also be included in the box "Number of Pounds" under "Fresh Meats" and added to the number of pounds of fresh meats shipped as trimmings or cuts if the certificate covers both carcasses and quarters, and fresh meats other than carcasses and quarters.

In reporting processed meats such as chopped, cooked, cured, dried, or canned meat, sausage, lard and such products, it is not necessary to list each kind of product separately; they may all be grouped together and reported as one figure.

The number of nonfederally inspected carcasses that may be shipped interstate by a retail meat dealer holding a certificate of exemption is limited by the Meat Inspection Act. The number of carcasses and the fresh meat equivalent are as follows (per week):

	<u>Carcasses</u>	<u>Pounds</u>
Beef-----	5	3,000
Veal-----	25	1,875
Mutton-----	20	1,200
Lamb-----	25	1,250
Pork-----	10	2,000
Goat-----	20	1,000
Goat kids-----	25	500

(d) It is urged that the correct form of shipper's certificate be used by retail butchers and retail dealers who are holders of certificates of exemption. It should be printed on a good grade of paper exactly 3½" x 8" in over-all size. Certain entries that do not vary may be printed on the form; for instance, the shipper, his address, the exemption certificate number, and probably the point of shipment.

25.15. Identification of product derived from animals slaughtered by a farmer on the farm is acceptable if his name and address appear on the product by means of a brand, tag, label, or other appropriate means. The definition of a farmer appears in section 21(a) of the Meat Inspection Act.

25.16 Meat and meat food products derived from cattle, sheep, swine, goats, or horses, that are to enter interstate or foreign commerce, must be U.S. inspected and passed and so marked, that is, fully prepared in an establishment operating under Federal meat inspection — unless the meat and meat food products are exempt from inspection. There are no exemptions from inspection provided by the Horse Meat Act, although the Meat Inspection Act provides for certain exemption for meat and meat food products derived from cattle, sheep, swine, and goats.

Therefore, nonfederally inspected meat and meat food products derived from cattle, sheep, swine, goats, or horses, that are not exempt from inspection must be treated (denatured) in a manner to alter their resemblance to an article of human food if moved interstate. This would apply to animal food composed in whole or in substantial part of material derived from cattle, sheep, swine, goats, or horses. The Federal Meat Inspection Division will give an opinion of the acceptability of the denaturing when furnished a sample.

However, animal food packed in hermetically sealed, retort processed, conventional retail-size (approximately 1 pound) containers and labeled conspicuously as, for example, "animal food," "dog food," "dog and cat food," is not required to be denatured. This means that the name of the product, such as "dog food," should appear on the main panels of the label in letters at least three times larger than the letters used in the words describing the materials derived from cattle, sheep, swine, goats, or horses, wherever the latter appear on the label, and with the background being equally as contrasting in the former as in the latter. In judging the 3 to 1 ratio, the height, width, and thickness of the letters are taken into consideration. If it is desired to use a label in lieu of denaturing the canned article, it is suggested that a sketch of the proposed label be sent to the Washington office. If accepted, the finished label can be printed. If the sketch is to be returned, two copies should be furnished. The color scheme should be indicated.

Jurisdiction exercised by the Federal Meat Inspection Division over labeling in lieu of denaturing in connection with canned animal food moving interstate comes from the applicability of the Federal Meat Inspection Act or the Federal Horse Meat Act and regulations promulgated thereunder. This does not override the authority of any other agency having jurisdiction in connection with the interstate movement of canned animal food.

25.17 The various forms used in reporting transactions arising from the application of section 25.13 of the Regulations will be handled at the station when permits are issued for the return to an official establishment of alleged unsound meat or product that is in commercial channels. This will mean that the triplicate copy of Form MI-409-1 will not be sent to the Washington office, but will be used as the station copy. However, the original copy of the permit will be handled by the initial carrier as indicated in the Regulations and mailed to the Washington office. It is no longer necessary to use Form MI-409-2, as the disposition of the returned alleged unsound product can be noted on the station copy of Form MI-409-1 without any report of its disposition being made to the Washington office.

25.18 In the event it is necessary to denature nonfederally inspected rendered fat which resembles an edible product and which is offered for exportation, importation, or interstate movement, the following denaturants may be used in the proportions indicated below. To each 750 pounds of fat, use—

- (a) One-third ounce of brucine dissolved in a mixture of two parts of alcohol (ethyl, methyl, isopropyl, or denatured) and four parts of pine oil or oil of rosemary. (The amount of alcohol and pine oil or oil of rosemary is not specified as it is only required that enough be used to dissolve the one-third ounce of brucine.)
- (b) One-half gallon of creosote.
- (c) Two gallons of pine tar.
- (d) One-fourth gallon of pyridin.
- (e) One-half gallon of No. 2 fuel oil or approved mineral oil.

The foregoing denaturants may also be used to denature fats offered for importation in the unmelted state, but the volume of the brucine mixture denaturant must be increased so that when placed in the bung borings into the fat in different directions there is for each 750 pounds of unmelted fat one-third ounce of brucine dissolved in a one-half gallon mixture consisting of ethyl, methyl, isopropyl, or denatured alcohol and one and one-third ounces of pine oil or oil of rosemary.

It is the shipper's responsibility to see that the article is acceptably denatured.

PART 26—FEDERAL FOOD, DRUG, AND COSMETIC ACT

26.1 Procedure of action taken by the Food and Drug Administration against interstate movement of meats and meat food products found to be in violation of the Food and Drug law is as follows:

Section 902(b) of The Food, Drug, and Cosmetic Act exempts meats and meat food products from its provision to the extent of the application of the Meat Inspection Act. Since the Meat Inspection Act contains no seizure provisions, meat and meat food products that are violative of the Food, Drug, and Cosmetic Act are not exempt from seizure under this Act. The Meat Inspection Division has welcomed in the past and will continue to welcome seizure actions by the Food and Drug Administration against violative meat food products found in interstate channels, in the interest of the protection of the public.

If an MID inspector anywhere in the field encounters a consignment of a meat product that is unsound or unwholesome, he has no authority to institute action against it but he has the responsibility of calling the consignment to the attention of the nearest available regulatory food official who does have the authority to seize it or to put some restraining order on it to prevent its distribution to the consuming public. If the inspector is located in one of our station cities or where a Food and Drug Administration inspector may be near by, he calls it to the attention of the Food and Drug station or inspector, and in so doing he is saying in effect that the Meat Inspection Division is turning the consignment over to the Food and Drug Administration for whatever action it deems appropriate under its seizure provisions. If the MID inspector happens to be located at a place remote from any Food and Drug office, but near a State official, he would call the attention of the State official to a violative consignment for whatever action the State official might desire to take under his law.

If an obviously violative interstate shipment of meat or meat food product is located by Food and Drug personnel, rather than by a meat inspector, the Food and Drug inspector would proceed against the product under the Food and Drug Law. Notification of action will be made to the nearest Meat Inspection Division office.

PART 27—IMPORTED PRODUCTS

27.1 Part 29 of the Meat Inspection Regulations has been extended to cover the importation of horse meat and horse meat food products. Approved foreign horse meat inspection certificates are shown in Part 29 of this Manual.

27.2 It must be constantly borne in mind that meat and meat food products derived from ruminants or swine imported from countries in which the contagious and communicable disease of rinderpest, foot-and-mouth disease or African swine fever exists are subject to restrictions imposed by Part 94, Title 9 of the Code of Federal Regulations.

27.3 To be acceptable, the foreign meat inspection certificate in the form prescribed in section 27.6 of the Regulations must be signed by an official authorized by the national government of the foreign country in which the product is prepared and whose name and signature have been officially published by the Division. A foreign meat inspection certificate approved and published by the Division may be accepted in lieu of the foregoing described certificate regardless of whose signature appears thereon if otherwise acceptable.

Each import shipment of canned Corned Beef, which contains head meat, cheek meat, and/or heart meat shall be covered by a certification in addition to the regular approved official meat inspection certificate of the country of origin. The additional certification shall state that the canned Corned Beef contains no more than 5 per cent individually or collectively of head meat, cheek meat, and/or heart meat. This certification may be made a part of the regular official meat inspection certificate of the country of origin or it may be a separate certificate provided it is signed by the same official that signed the official meat inspection certificate.

Since canned product is heated to a temperature sufficient to destroy trichinae, no purpose would be served by requiring a certificate, as outlined in Section 27.6(f) of the Regulations, for canned product containing pork.

27.4 Occasionally a consignment of canned meat or meat food product covered by one foreign official meat inspection certificate will be separated into several lots. These lots will be unloaded at various ports. Usually such shipments consist of canned product from South American countries. For the handling to be uniform at various ports, the station presented the original official meat inspection certificate covering the entire consignment will request the broker to furnish sufficient copies (photostat) so there will be one for the inspector in charge at each station where one of the lots is destined. The initial station will authenticate each of the certificate copies,

placing on it the name of the station to which the copy applies and the number of cases of product that will be put ashore there. The original certificate will be marked to indicate the same information, but if there is not sufficient space on the certificate to do this, the information should be placed on a separate sheet and securely affixed to the certificate.

27.5 Inspectors in charge occasionally receive requests to inspect imports at other than official establishments. They are authorized to make these inspections in compliance with section 27.8 of the Regulations. This applies whether the product is located within the limits of the official station or substation or at a place so situated geographically that the import inspection would logically be handled by the station receiving the request. In the latter case, the availability of an inspector must necessarily be considered. For example, if the meat inspection work at any of our small stations is such as to require the constant attention of the inspector or inspectors there assigned to a degree that the request cannot be honored, then the person making request for service should be so informed and asked to resubmit his request either to the inspector in charge of a larger station near the place where the product is located where an inspector would be available, or to the Washington office. In some cases, the inspector in charge may transmit such a request to the Washington office if he thinks such action is desirable.

The party requesting the inspection service is to reimburse the meat inspection appropriation for the expense of travel and subsistence that an inspector incurs while away from his official station. No charge is made for the base time of the inspector, but the party requesting the service is to reimburse the meat inspection appropriation for inspection during an overtime period.

27.6 The following import procedure applies to canned, fully processed hams, shoulders, shoulder picnics, pork loins, and the like. After the 5 to 10 per cent inspections reveal less than 1/4 of 1 per cent of unsound or suspicious cans, one case of the lot will be incubated as outlined in section 27.8 of the Regulations. If any suspicious or unsound cans develop in incubation, the report should be referred to the Washington office.

Inspectors in charge may permit the release of these shipments following the routine import inspection but prior to the completion of incubation of the sample, providing previous shipments or similar product (same brand and/or manufacturer in the foreign country) have been found to be consistently satisfactory. The number of satisfactory previous shipments should be sufficient to satisfy the inspector in charge that the manufacturer is following competent canning and processing practices. If, however incubation indicates a serious unsound

condition, redelivery of the lots should be requested and subsequent lots held pending incubation.

Import Inspections

27.7 (a) The inspection of all import products, whether such inspection is made at the port of entry or at destination and regardless of country of origin (whether from so-called foot-and-mouth countries or others), will be conducted in the same general manner to determine whether the product is acceptable. The acceptability of all import products will be on the basis of a complete lot presented for inspection and covered by an approved certificate of the foreign country. Acceptance will depend on whether such product is judged to be sound, wholesome, and otherwise fit for food and neither adulterated nor mislabeled on the basis of an examination of a number of units withdrawn as a sample from the lot.

For destination inspection it is not necessary to delay the import inspection until the three mailed copies of the Form MI-410 are received from the customs officer. Inspection may be made upon presentation of the fourth copy and the foreign meat certificate that accompanies the shipment, provided the inspection point shown on the form is the station where the product is presented.

If the shipment has been diverted from its original inspection point, the inspector at the station where the product is presented will not inspect until the importer or shipper arranges for him to contact the station where the first three copies of the Form MI-410 were sent. This can be done by telephone at the importer's expense if he wishes to expedite the inspection. After the inspector has arranged to have the copies of the Form MI-410 forwarded to him, he can proceed with the inspection.

If the fourth copy of MI-410 is received at a station and the import shipment does not arrive within a reasonable time (10 days to 2 weeks) and there is no other information that the shipment has been diverted, then the inspector will notify the Collector of Customs at the port of entry of the nonarrival of the shipment and request that redelivery of the shipment be demanded by Customs under the redelivery bond.

The standard of acceptance will be the same as would apply to acceptable product shipped from a federally inspected establishment. The size of such sample (other than canned products) may be 10 per cent of the lot or a lesser or larger amount at the discretion of the inspector in charge—the size of the sample must be such that the inspector will be assured that it is representative of the lot presented. The inspector must be sure that the selection will give him a cross section of the lot. The selection of packages to be examined will be

done by the inspector. If the examination of the sample discloses that the product is unsound, unwholesome, and otherwise unfit for food, the lot will be refused entry or destroyed for human food purposes.

No major reconditioning, sorting, or rehandling will be permitted by the inspector unless authorized by the Chief Staff Officer for Procedures and Requirements, and in no case will permission be granted for reconditioning of product which has been refused entry for any condition that indicates the product was improperly prepared or certified in the country of origin.

Occasionally products are found to be seriously unacceptable after release by the Meat Inspection Division following the initial import inspection (for example, canned meat products might be found to be underprocessed). In these instances and after counsel with the Washington office, the Collector of Customs may be asked to demand re-delivery of the product if it has already been distributed.

Rejected product

(b) The usual methods of handling rejected product are by re-exporting it under Customs custody or by destroying it by incineration or tanking under the supervision of the Meat Inspection Division. If the imported product has been refused because of soilage, contamination, or other reasons that would not preclude its use as an animal food (and such use would not be in conflict with Federal and State laws or regulations), it may be decharacterized by freely slashing the product and coating all surfaces with finely powdered charcoal; by coloring the product with a suitable dye solution; or by grinding the product with coarsely ground hard bone so that the resultant article would be effectively removed from a human food category.

The rejected product must be handled in a manner that will limit our supervision to a minimum at the port or place of inspection. No charge is made for this type of supervision, since it is part of our normal import responsibilities to see that rejected meats are destroyed for human food purposes or re-exported under Customs custody.

If, however, the importer prefers to move the rejected product without decharacterization to an animal food manufacturer or canning plant where it will be used as an ingredient of animal food, such movement and additional supervision may be done by the Meat Inspection Division only on a reimbursable basis. The animal food manufacturer must apply for Animal Inspection and Quarantine Division "Certification of Inedible Animal Byproducts" service as outlined in AIQ Division Memorandum No. 640.13. This arrangement provides for supervision of the rejected article until it is canned or labeled as animal food or otherwise decharacterized.

Shipment of rejected product between stations must be in sealed conveyances. Part 4 of MI-410 may be used to notify the inspector in charge at destination. The completion of the disposition should be indicated on this copy which is then returned to the originating station.

Charges for the services of Meat Inspection employees should be made against the AIQ Division on BFD-96-1 for all time involved. Also, BFD-96-1 should be made listing the charges against the applicant for the AIQ Division.

Reporting

(c) Form MI-410, report of the inspection of import shipments, should be completed only after the disposition of the product has been fully completed. The inspecting station (where the product was initially inspected and accepted or refused) should complete Form MI-410 in all cases. The report should not be completed until all rejected product has been destroyed. If rejected product is shipped to another location, the inspector in charge at the latter station should inform the inspector in charge at the reporting station when the rejected product has been decharacterized or destroyed for human food purposes so that he can complete his report. The decharacterization or destruction for human food purposes of rejected product should be accomplished within the 30-day limitation in section 27.15(a) of our Regulations or an extension of the time limit should be obtained from the Washington office.

When imported product is destroyed for human food purposes by being diverted to animal food channels, it should be reported on Form MI-410 in the disposition column with a notation to the effect that this product was destroyed for human food purposes by decharacterization or by diversion to an animal food ingredient.

It is important that only one report on Form MI-410 be made for each entry. Otherwise there is a possibility of duplication in our records. If, however, it is necessary to send in a corrected report, the report should be conspicuously identified with the words "Corrected Report" at the top of the form and give the date of the report that it supersedes.

It is important to receive immediate current information on the origin of unsuitable imported product. As a means of obtaining this information, a copy or facsimile of the import certificate should be forwarded to the office of Procedures and Requirements whenever a foreign consignment is refused entry.

The certificate need not be sent in where rejections are made because of damage in handling or in instances where the product does not exceed allowable tolerances and is passed for entry on initial inspection. It is, however, necessary that we have this information when substantial quantities of a shipment are refused entry.

In addition to the data supplied by the foreign government, the following information should be typed or legibly handwritten on the certificates:

- (1) Place (station) and date of inspection
- (2) Customs entry number
- (3) Foreign establishment or establishments of origin
- (4) Amount of product inspected
- (5) Cause of rejection
- (6) Total amount of product refused entry

The foreign establishment or establishments of origin will not be known in some cases. This information will eventually be recorded on all foreign meat inspection certificates. Until then, as much identifying information as possible should be provided. The details concerning the cause of rejection are desired. A statement such as "contamination" should be amplified, for instance, to describe the type of contamination discovered.

This additional information is intended to allow the office of Procedures and Requirements to act more promptly in correcting deficiencies and alert other ports of entry when problems arise. The usual reporting and distribution of the MI-410 and the original copy of the foreign meat inspection certificate will continue.

When imported product is rejected, there is quite often a considerable lapse of time before the completed Form MI-410 is distributed. The MI-410 may be distributed as soon as the importer or his agent indicates that the shipment will be re-exported. The re-exportation then becomes the responsibility of the Collector of Customs. The MI-410 should, however, be held if product is to be denatured or diverted to animal feed under our supervision. In such instances, the control of the rejected product is the Division's responsibility. Under these circumstances, the MI-410 should be distributed after disposition has been completed.

27.8 Form MI-410, "Import Meat and Meat Food Products Report" should be used to report all import inspections. Importers or their agents may obtain copies of this form from the nearest Meat Inspection office or Customs station. The form should be completed as follows:

(a) Port of Entry Inspection.—Sections A, B, and C are to be completed by the importer or person acting as his agent.

Section B is to be completed with Section A but only when product is to be inspected at a location other than its present location such as from docks to warehouse.

Product cannot be transferred to a location outside the limits of the meat inspection station.

(b) Destination Inspection.—Sections C and D are to be completed by the importer or person acting as his agent. (Used principally at Canadian and Mexican ports of entry.)

(c) Section E—Disposition.—This section and the block "Station Name and Number" at upper right-hand corner are to be completed by the meat inspector who made the inspection.

Copies of Form MI-410 should be distributed as follows:

(a) Port of Entry Inspection.

Part 6 to Customs Office.

Part 5 to Customs Officer on dock. (Parts 5 and 6 are used only when a temporary transfer is to be made. Distribution is to be made by applicant after being signed by both Meat Inspector and Customs Officer.)

Parts 1 to 4 to Meat Inspector making inspection
who will make the following distribution:

Part 4 to applicant.

Part 3 to Customs Office for release of bond.

Part 2 to Meat Inspection Office, Chicago, Illinois, with
foreign import certificate.

Part 1 is station copy.

(b) Destination Inspection.

Part 6 remains at the port of entry.

Part 5 to Director of Meat Inspection Division, U.S.
Department of Agriculture, Washington, D.C.

Part 4 to point of inspection with shipment.

Parts 1, 2, and 3 mailed to point of inspection by
whoever signs Section D. Meat Inspector who
makes inspection will make the following dis-
tribution:

Part 3 to Collector of Customs at point of entry
for release of bond.

Part 2 to Meat Inspection Office, Chicago, Illinois,
with foreign import certificate.

Part 1 is station copy.

This form should be complete to Section E when it is received by
the meat inspector who is to examine the product.

The meat inspector is to do the following:

(1) Write in the station name and code number and the country
code after the name of the country of origin.

(2) Check the accuracy of all entries and make necessary cor-
rections.

(3) Initial each item that passed.

(4) If the entire amount was refused entry or condemned, do
not initial amount but enter in Section E the number of pieces
or packages and weight of the product rejected, with cause, cause
code, and disposition.

(5) If part of the product passed and the remainder was refused
entry and/or condemned, initial the shipment as usual but enter
in Section E the number of pieces or packages and weight of that
part which was rejected, the cause, cause code, and disposition.

(6) See that disposition shows either refused entry or method
of destruction for food purposes.

(7) Where product is refused entry or condemned, code the cause
of rejection. For code numbers see attached code sheet. If there
is more than one cause only the principal one should be coded.

Example of items 5 and 6: An import of 2,500 cases of
canned corned beef weighing 45,000 pounds with a total of 3 cans
rejected, 2 cans ($1\frac{1}{2}$ lbs. total weight) rejected for puncture and
1 rejected for swelling ($\frac{3}{4}$ lb.), should be reported in this manner:
In section C, on the line "Canned Meats Beef" (line 11, code 21),

will be entered 2,500 cases, 45,000 pounds. In Section E, "Disposition," the inspector initials the entry since part of shipment passed; then he enters "2 cans-1½ pounds puncture (49)" ¹ and "1 can—3/4 lb. sweller (58) ¹ incinerated" in the Cause and Disposition section.

In Section C no space is provided for write-in products because there should not be any. If the importer makes a write-in entry the meat inspector should enter the item in its proper place. Following are two lists of products which should give an idea of products to be included under Canned Other and General Miscellaneous:

Canned Other

Goulash	Beef Extract (if canned)
Ham Spread and Cheese	Pate
Luncheon Meat	Pate de foie
Meat Balls	Liver Paste
Meat Spreads	Stews
Meat Samples	Sausage (if canned)
Corned Mutton	

General Miscellaneous

Edible Bones	Blood Pudding
Chitterlings	Rinds
Beef Extract	Spleens
Goat Meat	Sweetbreads
Cooked or Cured Mutton	Tripe
Pigskins	Edible Fats and Oils

¹ Disposition codes.

Code for Countries of Origin

Argentina-----	02	Ireland (Eire)-----	30
Australia-----	04	Italy-----	32
Austria-----	05	Japan-----	21
Belgium-----	06	Luxemburg-----	31
Brazil-----	08	Mexico-----	34
Canada-----	10	Netherlands (Holland)-	26
Costa Rica-----	12	New Zealand-----	38
Czechoslovakia-----	16	Nicaragua-----	35
Denmark-----	18	Northern Ireland-----	37
Dominican Republic--	20	Norway-----	36
England and Wales---	22	Panama-----	39
Finland-----	23	Paraguay-----	40
France-----	24	Poland-----	42
Germany-----	25	Scotland-----	41
Guatemala-----	29	Spain-----	43
Haiti-----	33	Sweden-----	44
Holland (Netherlands)-----	26	Switzerland-----	46
Honduras-----	27	Uruguay-----	48
Iceland-----	28	Venezuela-----	49
		Yugoslavia-----	52

Code for Refused Entry or Condemnation

Artificially Colored--	01	Not properly Labeled-	50
Bruises-----	03	Not Thoroughly	
Contaminated-----	05	Cooked-----	19
Crushed-----	41	Not Thoroughly	
Cut Can-----	40	Dried-----	21
Damaged-----	07	Overstuffed-----	52
Dirty-----	09	Parasitic Infection--	23
Discolored-----	11	Putrid-----	25
Excess Nitrite-----	13	Rancid-----	27
Excess Water-----	42	Short Vacuum-----	54
Flippers-----	44	Smeary-----	29
Leakers-----	46	Suspicious-----	56
Loose Tin-----	48	Sweller-----	58
Moldy-----	15	Tainted-----	60
Musty Odor-----	17	Unsound-----	62
Nail Hole or Puncture	49	Miscellaneous-----	99

27.9 When any condition or circumstance out of the ordinary is reported on Form 410, a note or reference slip should be attached directing it to the attention of the Washington office.

27.10 The number of cans found upon sample inspection to be unsound owing to nail or hook holes, crushed or badly damaged seams, or other external marks of violence need not be included in the total number of unsound cans when the calculation is made to determine the percentage of suspicious and unsound cans in a consignment. However, disposition of such unsound cans must be in accordance with the Regulations, and their suitability for entry must be judged on the findings.

27.11 Six copies of Form MI-422-2 should be prepared at the station for each laboratory sample of imported product. The form should bear a statement indicating whether a copy of an approved label is on file at the station. The original and three copies should be forwarded with the sample and the fifth copy attached to the same. The sixth copy should be retained in the station file.

The inspector should request the laboratory for specific information required to ascertain compliance with our Regulations. He should not send in samples for an opinion or decision that can be made just as well by himself. The inspector should open at least one can from each import shipment of canned product to judge if the appearance and other characteristics are normal, make weight determinations where possible, etc. The laboratory sample is intended to supply information that is not otherwise available to the inspector. He might request nitrite content, amount of phosphates, added substances, presence of suspected unauthorized materials, etc. Net weight can be requested when accurate scales are not available to the inspector and occasionally for check purposes.

When the sample is not passed by the laboratory because it does not comply with some regulatory requirement, the inspector at the station should show the disposition made of the product on the reverse side of the forms and should send one copy to the Washington office.

27.12 (a) Foreign product presented for importation bearing grade markings the same as those used by the Meat Grading Branch, Agricultural Marketing Service, United States Department of Agriculture, should not be passed for entry into this country until such time as the grade markings have been verified by a representative of the Meat Grading Branch.

(b) The term "New Zealand Genuine Spring Lamb" may appear on carcasses of new-crop lambs slaughtered in New Zealand during the period beginning October 23d and extending to the following May 31st. A signed typewritten certification to the dates of slaughter shall appear

on the reverse of the official New Zealand Meat Inspection certificate accompanying the importation of lambs marked in this manner.

27.13 When it is necessary to correspond with the Meat Inspection Division concerning a particular consignment of imported product, it is important that full identification of the shipment be given in the opening paragraph of the letter. This should include:

(a) Number of cases, where canned product is involved, or weight of bulk shipment.

(b) Number and size of units in the container.

(c) Name of product, including brand name.

(d) Country of origin.

(e) Name of vessel or car number.

(f) Date of arrival.

(g) Customs entry number.

(h) Name and address of consignor.

(i) Name and address of consignee.

(j) Any other pertinent identification.

For example: 2,000 cases (48/12) blank brand canned corn beef, Product of Argentina, ex S.S. Rowboat, November 12, 1959, customs entry No. 2 consigned by blank blank and company, Buenos Aires, Argentina, to blank and company, 211 East First Street, New York.

27.14 The maximum quantity of ham, bacon, and fresh meat permitted entry for personal use of the consignee is 100 pounds; canned meats, sausage, and similar products other than summer sausage is 50 pounds; lard, 20 pounds; summer sausage, 20 pounds.

27.15 The instructions relative to personal consumption entries require that boneless cured or cooked meat from countries in which foot-and-mouth disease or rinderpest exists must be entered and handled in the same manner as regular commercial importation in order to comply with Animal Inspection and Quarantine Division rulings.

27.16 (a) The form and substance of the meat inspection certificates of the following foreign countries have been approved as conforming to requirements of sections 27.6(e) and (f) of the Meat Inspection Regulations. Such certificates are acceptable to cover importations of meat and meat food products from these countries regardless of whose signature appears on the certificates. Unless otherwise indicated, the certificates comply with section 27.6(e):

Argentina	Iceland
Australia	Ireland (Eire)
Austria	Italy
Belgium	Japan
Brazil	Mexico
Canada	Netherlands
Costa Rica	New Zealand
Czechoslovakia	Nicaragua
Denmark	Northern Ireland
Dominican Republic	Norway
England and Wales	Panama
Finland	Paraguay
France	Poland
Germany (Federal Republic)	Scotland
Guatemala	Spain
Haiti	Sweden
Honduras	Uruguay
	Yugoslavia

The foreign meat inspection certificate should be forwarded to the Chicago office with Part 2 of completed Form MI-410.

(b) Meat inspection certificates from Czechoslovakia should be authenticated by an American Consul or Vice Consul to be acceptable. The form of authentication is given below:

SS: (venue)

I, (name of authenticating officer), (title), duly commissioned and qualified, do hereby certify that (name of officer) signing (name of country) meat inspection certificate, has been declared by competent (name of country) authorities to have been, at the time he signed the annexed certificate, (title of meat inspector), fully competent to sign and assume responsibility for such a certificate.

In Witness Whereof I have hereunto set my hand and affixed the seal of the (title of American mission) at (place) this _____ day of _____, 19 _____. (Signature of officer)
(Official title of officer)

* * * * *

Service No. _____
Item No. 38, no fee

(c) The type of authentication to be used on official meat inspection certificates from Poland follows. It will be imprinted on the certificate by means of a rubber stamp.

PEOPLE'S REPUBLIC)
OF POLAND,)
CITY OF WARSAW,)SS:
EMBASSY OF THE UNITED)
STATES OF AMERICA)

I, the undersigned Consular Officer of the United States of America at Warsaw, Poland, duly commissioned and qualified, do hereby certify that the Polish Veterinary Official who signed the annexed certificate, has been declared by the competent Polish authorities to have been, at the time said official signed the certificate, fully competent to perform this act and assume responsibility therefor. IN WITNESS WHEREOF I have hereunto set my hand and affixed the seal of my office this day,

.....
Seal Consul of the United States of America
Service No.
Tariff Item No. 36
Gratis.

27.17 Facsimiles of approved foreign meat inspection certificates and the names and facsimile signatures of officials authorized by their governments to issue official foreign meat inspection certificates follow.

ARGENTINA



SECRETARIA DE ESTADO DE AGRICULTURA Y GANADERIA

DIRECCION GENERAL DE SANIDAD ANIMAL

EXPORTACION A LOS ESTADOS UNIDOS DE NORTE AMERICA

CERTIFICADO DE INSPECCION DE CARNES Y SUS DERIVADOS COMESTIBLES

(i)

CERTIFICADO

Nº que han sido sometidos a inspección sanitaria veterinaria nacional, antes, durante y después de faenadas y que dicha carne y derivados alimenticios han sido encontrados en perfectas condiciones higiénicas y buenas en absoluto para el consumo humano. Se certifica también que no contienen ni han sido tratados con ningún preservativo, materia colorante, ni otra substancia alguna prohibida por las reglamentaciones vigentes de la Inspección de Carnes del Ministerio de Agricultura de los Estados Unidos de Norte América.

MARCAS DE IDENTIFICACION EN LAS CARNES O LOS BULTOS

Remitente *Procedencia* *CERTIFICADO N°*
Vapor *Destino*
Consignatario
Marcas de embarque

DETALLE DEL CARGAMENTO

(4)

(¹) Lugar y fecha en letras.

(*) Firma del funcionario nacional autorizado.
(**) Sello de la Dirección General de Sanidad Animal.

AUSTRALIA

Form 8.



Nº 33807

COMMONWEALTH OF AUSTRALIA.

Exports (Meat) Regulations.

Official Certificate with respect to Meat, Meat Products and Edible Offal.

I HEREBY CERTIFY that the undermentioned
shipped per

on

19

has been examined and found, by ante-mortem and post-mortem inspection, to be free from disease and suitable in every way for human consumption, and that no injurious ingredient has been used in its preparation:—

Name of Exporter.	Description of Meat.	Markings.	Number of Carcasses, Cases, Crates or Cartons.

Dated at in the State of

this day of 19 .

Officer of the Department of Primary Industry.

9512/61...

By Authority A. J. Arthur, C'wealth Govt. Printer, Canberra.

AUSTRIA



Bundesrepublik Österreich

Amtliches Fleischuntersuchungszertifikat

Ort: _____, Datum: _____
(Stadt) (Land)

Ich bescheinige, daß das unten beschriebene Fleisch und Fleischprodukt vom Rind, Schaf, Schwein oder der Ziege stammt. Die Tiere wurden einer amtlichen Schlachttier- und Fleischuntersuchung unterzogen. Das Fleisch und die Fleischprodukte sind fehlerfrei, gesund, bekömmlich und für den menschlichen Genuss geeignet. Sie enthalten keine Konservierungsmittel, Farben oder sonstige Substanzen, die laut Verfügung der Fleischbeschauabteilung des amerikanischen Landwirtschaftsministeriums, die in meinem Besitze ist, verboten sind. Das Fleisch und die Fleischprodukte sind in diesem Lande nur hygienisch einwandfrei behandelt worden.

Art der Produkte:

Zahl der Stücke oder Kolli:

Gewicht:

Identifizierungsmarkierungen
auf dem Fleisch und den Kolli:

Verfrächter:

Adresse:

Empfänger:

Bestimmungsort:

Versandmarkierungen:

(Unterschrift)

(Name des Beamten der österreichischen Regierung, der berechtigt ist, Untersuchungszertifikate auszufertigen für Fleisch und Fleischprodukte, die für den Export nach den USA bestimmt sind.)

(Amtlicher Titel)

(Dienstsiegel des mit der Überwachung beauftragten Amtstierarztes)

AUSTRIA



Bundesrepublik Österreich

Amtliches Fleischuntersuchungszertifikat für Schweinefleisch und Schweinefleischprodukte

(Für den Versand nach den USA von Waren, die Muskelgewebe des Schweines enthalten und im allgemeinen ohne vorheriges Kochen verzehrt werden.)

(Par. 27.6 (f) of the Meat Inspection Regulations of the United States.)

Ort: _____, Datum: _____
(Stadt) (Land)

Ich bescheinige, daß die Ware, die unten angeführt ist, im allgemeinen ohne vorheriges Kochen verzehrt wird und Muskelgewebe des Schweines enthält. Die Ware wurde in frischem oder in frischgepökeltem Zustande wenigstens zwanzig Tage lang einer Temperatur von höchstens 5° F ausgesetzt oder in Übereinstimmung mit einer Anweisung des Leiters der amerikanischen Fleischbeschauabteilung behandelt; diese Ware enthält keine Schweinemuskelgewebe, die nicht wie beschrieben behandelt wurden.

Art des Produktes: _____ Zahl der Stücke und Koll.: _____ Gewicht: _____

Identifizierungsmarkierungen
auf dem Fleisch und den Koll.: _____

Verfrächter: _____

Adresse: _____

Empfänger: _____

Bestimmungsort: _____

Versandmarkierungen: _____

(Unterschrift)

(Name des Beamten der österreichischen Regierung, der berechtigt ist, Untersuchungszertifikate auszuhändigen für Fleisch und Fleischprodukte, die für den Export nach den USA bestimmt sind.)

(Amtlicher Titel)

(Dienstsiegel des mit der Überwachung beauftragten Amsttierarztes)

Anmerkung: Obiges Zertifikat wird für jede Konsignation verlangt, die aus Produkten besteht, die gewöhnlich ohne vorheriges Kochen verzehrt werden (z. B. Cervelatwurst, italienischer oder westfälischer Schinken u. dgl.) und die Schweinemuskelgewebe enthalten. Dieses Zertifikat muß von dem Empfänger oder dessen Agenten der Fleischbeschauabteilung am Untersuchungsort in den USA übergeben werden.

BELGIUM

Kingdom



of Belgium

MINISTRY OF PUBLIC HEALTH

VETERINARY SERVICES

Official Meat Inspection Certificate

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine or goats which received ante-mortem and post-mortem veterinary inspection at the time of slaughter and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations of the United States Secretary of Agriculture governing meat inspection, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Kind of product: Number of pieces and packages: Weight:
Identification marks on meats and packages :

Consignor :

Address :

Consignee :

Destination :

Shipping marks :

*Veterinary surgeon appointed
by the Government*

(s.)

Seal
of Veterinary
Inspector

BELGIUM



Kingdom of Belgium

MINISTRY OF PUBLIC HEALTH

VETERINARY SERVICES

Official Meat Inspection Certificate

for pork and pork products

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Kind of product: Number of pieces and packages: Weight:
Identification marks on meats and packages:

Consignor:

Address:

Consignee:

Destination:

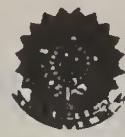
Shipping marks:



Veterinary surgeon appointed
by the Government

(s.)

BRAZIL



MINISTÉRIO DA AGRICULTURA
DEPARTAMENTO NACIONAL DA PROTEÇÃO ANIMAL
DIVISÃO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL

Modelo D

CERTIFICADO OFICIAL PARA PRODUTOS CÁRNEOS COMESTIVEIS

Inspecção Federal n. Certificado n.

Certificado n.

Lugar de produção

Data

Eu. (Name) (Cargo)

certifico que a carne e produtos cárneos abaixo discriminados:

- a) — proveem de animais submetidos à inspeção veterinária "ante-mortem" e "post-mortem" e verificados isentos de quaisquer doenças parasitárias ou infecção-contagiosas previstas no Regulamento de Inspeção Federal de Carnes e Derivados, do Ministério da Agricultura;
 - b) — foram manipulados em condições higiênicas sob controle de autoridades sanitárias federais, e não contêm nem foram elaborados com quaisquer substâncias químicas conservadoras ou corantes nocivos à saúde humana;
 - c) — estão em bom estado de conservação e próprios para alimentação humana.

Marcas de identificação das carnes e volumes

Remetente _____ **Endereço** _____

Consignatário _____ **Destino** _____

Porto de embarque _____ **Nome do navio** _____

Marcas de embarque

(Inspector federal)

Imp. Nac. — 10.718

CANADA



CANADA
DEPARTMENT OF AGRICULTURE
PRODUCTION AND MARKETING BRANCH
HEALTH OF ANIMALS DIVISION
CERTIFICATE
COVERING
MEAT AND CANNED FOODS

PHA 32
27156 - SCHEDULE B, FORM 2
475,001 - 500,000 - 1PM - 860

No. **483592**

EST.

NO. _____ PLACE _____

DATE _____

I CERTIFY THAT THE MEAT OR MEAT FOOD PRODUCTS HEREIN DESCRIBED ARE DERIVED FROM ANIMALS THAT RECEIVED ANTE-MORTEM AND POST-MORTEM VETERINARY INSPECTION AT THE TIME OF SLAUGHTER, AND THAT SAID MEAT AND MEAT FOOD PRODUCTS ARE SOUND, HEALTHFUL, WHOLESOME AND OTHERWISE FIT FOR HUMAN FOOD, HAVE NOT BEEN TREATED WITH AND DO NOT CONTAIN ANY PRESERVATIVE, COLOURING MATTER, OR OTHER SUBSTANCE NOT PERMITTED BY THE MEAT INSPECTION ACT AND REGULATIONS, AND HAVE BEEN HANDLED ONLY IN A SANITARY MANNER IN THIS COUNTRY.

KIND OF PRODUCT	NO. OF PIECES OR PACKAGES	NET WEIGHT

BRITISH
EXPORT
LABEL NO'S

FOREIGN
EXPORT
STAMP NO'S

CONSIGNOR
AND
ADDRESS

CONSIGNEE
AND
DESTINATION

SHIPPING MARKS
(NAME OF VESSEL
OR CAR NO.
AND INITIALS)

SHIPPER

VETERINARY INSPECTOR UNDER MEAT INSPECTION ACT

IF SHIPMENT IS UNLOADED AND RELOADED WHILE IN TRANSIT, OTHER THAN A CHANGE IN MODE OF TRANSPORT, NOTIFICATION BY WIRE MUST BE SENT TO THE VETERINARY DIRECTOR GENERAL, OTTAWA, CANADA, AND THE FOLLOWING FILLED IN.

LOADED

DATE

AT

PLACE

◆ SIGNATURE OF OFFICER OR AGENT OR CARRIER MAKING INDORSEMENT

PART 1: ATTACH TO EXPORT ENTRY FORM B13 TO BE FORWARDED
TO CUSTOMS OFFICER AT PORT OF EXIT FROM CANADA

CANADA

Form 3



Schedule G
CANADA
DEPARTMENT OF AGRICULTURE
PRODUCTION AND MARKETING BRANCH HEALTH OF ANIMALS DIVISION

MEAT INSPECTION

Place Date

Est. No.

Official Meat Inspection certificate for Pork and Pork Products, for shipment to the United States, of articles, or articles of a kind prepared customarily to be eaten without further cooking, which contain muscle tissues.

COPY

I hereby certify that the article or articles herein described are of a kind prepared to be eaten without further cooking, and contain muscle tissues of pork that when fresh, and freshly cured in salt, were subjected to a temperature not higher than 5°F. for not less than twenty days or otherwise treated as specified by the Director of the Meat Inspection Division, Agricultural Research Service, United States Department of Agriculture, and that said article contains no muscle or tissues of pork which has not been treated as herein specified.

KIND OF PRODUCT	No. of PIECES OR PACKAGES	NET WEIGHT
.....
.....
.....
.....

Identification Marks on Meats and Packages.....

COPY

Consignor Address

Consignee Destination

Shipping Marks (Name of vessels, railway or express)

Shipment supervised by.....
(Veterinary Inspector under the Meat Inspection Act)

PHA 31
26477-FPM-360

COSTA RICA



F&M - MAC - 042 - 1961 - 5000

Nº 2051

Perm. Exp. No.

REPUBLICA DE COSTA RICA

MINISTERIO DE AGRICULTURA Y GANADERIA
DIRECCION GENERAL DE AGRICULTURA Y GANADERIA

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

**Lugar
(Place)**

Fecha
(Date)

Se certifica por el presente, que la carne o producto comestible de carne aquí descrito, derivan de animales que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y producto comestible de carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo, sustancias colorantes u otras sustancias prohibidas por el Acuerdo de la Reglamentación para la Industrialización Sanitaria de la Carne; y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food products here in described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, coloring matter, or other substance not permitted by the Meat and Canned Foods Decrees and Regulations, and have been handled only in a sanitary manner in this country.

ARTICULOS (KIND OF PRODUCT)	NUMERO DE PIEZAS O BULTOS (NUMBER OF PIECES OR PACKAGES)	PESO (WEIGHT)

Marcas de Identificación de la Carne y Bultos (Identification Marks on Meats and Packages)

Vapor
(Steamer S. S.)

Embarcador _____ **Dirección** _____
(Consignee) _____ *(Address)* _____

Consignatarios _____ **Destino** _____
(Consignees) _____ (Destination) _____

Marcas de Embarque (Shipping Marks)

1301 - Imp. Nacional - 1961

Médico Veterinario
Autorizado por el Ministerio de Agricultura y Ganadería
D. V. M. Authorized by the Secretary of Agriculture

CZECHOSLOVAKIA



REPUBLIKA ČESkoslovenská

Úřední potvrzení o prohlídce masa.

Místo _____ Československo, Datum _____ 19_____

Potvrzuji tímto, že maso a výrobky z masa, zde popsané, pocházejí ze skotu, ovci, vepřu nebo kozy, které byly před i po porážce veterinářem prohlédny a že toto maso nebo tyto výrobky z masa jsou zdravé, zdravotně bezzávadné, zdraví prospěšné a i jinak způsobilé k lidské výživě, dále že nebyly upravovány konservovadly a barvivy a že neobsahují růčko liték ani jiných, které nejsou povoleny předpisy o kontrole masa, vydanými Departmentem zemědělství Spojených Států Severoamerických, a konečně, že tímto masem anebo výrobky z masa bylo v Československu nakládáno jen způsobem zdravotně bezzávadným.

Druh sběsi	Počet kusů nebo sálek	Váha

Oznámení vnitřnosti na mase a obalech: _____

Jméno a adresa dodavatele: _____

Jméno a adresa příjemce: _____

Známky dopravní: _____

Obrázek známky.

(Podpis a hodnost veterináře prohlídkou pověřeného.)

Oz. dle: 418.
Zákon číslovaný v Praze 6.6.1926.

CZECHOSLOVAKIA



REPUBLIKA CESKOSLOVENSKÁ.

Úřední potvrzení o prohlídce vepřového masa a výrobků z něho.

Místo Československo. Datum 19

Potvrdzuji tímto, že zboží zde popsané, jest toho druhu, jak bývá upravováno k jídlu bez vaření, že obsahuje vepřové maso, které bylo v čerstvém nebo čerstvě nasoleném stavu chováno po dobu ne kratší než 20 dnů při teplotě ne vyšší než 5° Fahrenheit (-15°C), nebo s ním bylo jinak nakládáno tak, jak je uvedeno v pravidlech prohlídky vepřového masa, kterým bylo načeštěno jiným způsobem, než jak je zde uvedeno.

Druh zboží	Počet kusů nebo sáčků	Váha

Oznámení totičnosti na mase a obalech:

Jméno a adresa dodavatele:

Jméno a adresa příjemce:

Znaky dopravní:

Úřední matriční číslo:

(Podpis a hodnocení vedeního inspektora prohlídky pověřeného)

Poznámka: Toto úřední potvrzení musí provídat každou sáčku vepřového masa a výrobků, připravených k jídlu bez dodatečného vaření (vinnina, slátka a s "Westphalian" banky a pod.). Toto úřední potvrzení musí být předloženo příjemci nebo jeho zástupci inspektoru Departementu jídelního průmyslu ve Spojených Štátech.

Cíl. díl.: 418.
Složení vydání v Praze 1926 - 1926.

DENMARK



KINGDOM OF DENMARK

Ministry of Agriculture

Veterinary Department

Official meat-inspection certificate.

City:
(By)

, DENMARK
(DANMARK)

Date:
(Dato)

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine, or goats which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of the Danish Ministry of Agriculture, and that said meat and meat food products have been handled only in a sanitary manner in this country.

(Jeg attesterer herved, at nedenfor beskrevne kød og kødprodukter stammer fra kvæg, får, svin eller geder, som blev underkastet veterinærkontrol umiddelbart før og umiddelbart efter slagningen, og at nævnte kød og kødprodukter er sunde og tjenlige til menneskeføde og ikke er behandlet med eller indeholder noget konserveringsstof, farvestof eller andet stof, som ikke er tilladt i de af det danske landbruksministerium fastsatte bestemmelser om kødkontrol, samt at nævnte kød og kødprodukter her i landet udelukkende er behandlet på en hygiejnisk måde.)

Kind of product:
(Varens art)

Number of pieces or packages:
(Antal colli)

Gross-weight:
(Bruttovægt)

Net-weight:
(Nettovægt)

Identification marks on meats and packages:
(Veterinære kontrolmærker på kød og emballage)

Consignor:
(Afsender)

Address:
(Adresse)

Consignee:
(Modtager)

Destination:
(Bestemmelsessted)

Shipping marks:
(Afsenderens fragtmærker)

Veterinary surgeon authorized by the Ministry of Agriculture.
(Dyrlegé autoriseret af landbruksministeriet)

DENMARK



KINGDOM OF DENMARK

Ministry of Agriculture

Veterinary Department

Official meat-inspection certificate for pork and pork products

(For shipment to the United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork).

(For forsendelse til U. S. A. af varer af en art, således tilberedte, at de sædvanligvis spises uden forudgående kogning eller stegning, og som indeholder muskelvæv af svin).

City:
(By)

, DENMARK
(DANMARK)

Date:
(Dato)

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

(Jeg attesterer herved, at varen eller varerne beskrevet heri er af en art, således tilberedt, at de sædvanligvis spises uden forudgående kogning eller stegning, og indeholder muskelvæv af svin, som i fersk eller let saltet tilstand blev underkastet en temperatur ikke højere end 5° F. (15° C.) i ikke mindre end 20 dage, eller behandlet på anden måde, som foreskrevet af the Chief of the Bureau of Animal Industry, og at nævnte varer ikke indeholder noget muskelvæv af svin, der ikke er blevet behandlet efter nævnte forskrifter).

Kind of product:
(Varens art)

Number of pieces or packages:
(Antal colli)

Gross-Weight:
(Bruttonvægt)

Net-Weight:
(Nettvægt)

Identification marks on meats and packages:
(Veterinære kontrolmærker på kød og emballage)

Consignor:
(Afsender)

Address:
(Adresse)

Consignee:
(Modtager)

Destination:
(Bestemmelsessted)

Shipping marks:
(Afsenderens fragtmærker)

Veterinary surgeon authorized by the Ministry of Agriculture.
(Dyrlege autoriseret af landbrugaministeriet).

DOMINICAN REPUBLIC

FORM. B-41

REPUBLICA DOMINICANA
SECRETARIA DE ESTADO DE SALUD Y PREVISION SOCIAL

CERTIFICADO OFICIAL DE INSPECCION DE CARNE Y PRODUCTOS DERIVADOS, PARA LA EXPORTACION.

Núm.

Ciudad Trujillo,
Distrito Nacional, Rep. Dom.

FECHA

CERTIFICO: Que las carnes y productos alimenticios de carnes aquí descritos, proceden de reses, carneros, cerdos o cabras que recibieron al tiempo del sacrificio inspecciones veterinarias ante-morten y post-morten; que dichas carnes y productos son sanos, saludables y apropiados para la alimentación humana; que no han sido tratados con, ni contienen ningún preservativo, materia colorante u otras sustancias no permitidas por el Reglamento oficial de la Secretaria de Estado de Salud y Previsión Social, de la República Dominicana, que rige la inspección de carnes; y que dichas carnes y productos han sido manipulados de manera sanitaria en este país.

Clase de producto.	Número de piezas o paquetes	Peso.
.....
.....
.....
.....

Señales de identificación en carnes y paquetes

Embarcador Dirección

Consignatario Destino

Marcas de embarque

Firma

Nombre

Médico Veterinario de la Secretaría de Estado de Salud y Previsión Social.

Imp. Molano, C. I. 4583 : 1-6

DOMINICAN REPUBLIC

REPÚBLICA DOMINICANA
SECRETARIA DE ESTADO DE SALUD Y PREVISION SOCIAL

CERTIFICADO OFICIAL DE INSPECCION PARA CERDO Y PRODUCTOS DE CERDO.

Núm.

Ciudad Trujillo,
Distrito Nacional, Rep. Dom.

FECHA

CERTIFICO: que el articulo o los articulos aqui descritos han sido preparados para comerase crudos, esto es, sin cocinarse y que contienen carne de cerdo que, cuando es curada en sal o cuando es fresca, fué sometida a una temperatura no mayor de cinco (5) grados F. durante no menos de veinte (20) dias, o de otra manera tratada de acuerdo a lo especificado por el Director de la División de Inspección de Carne y que estos articulos no contienen carne de cerdo que no haya sido tratada según se especifica aquí.

<u>Clase de Producto</u>	<u>Número de Piezas o Paquetes</u>	<u>Peso</u>
.....
.....
.....

Marcas de identificación de carne o paquetes

Consignador

Dirección

Consignatario

Puerto de descarga

Marcas

Firma

Oficial Autorizado a Expedir Certificados
para Carne y Productos de carne a ser exportados
a los Estados Unidos de América.

Título Oficial

Imp. Molano, C. L. 4582 7647

ENGLAND AND WALES

FORM A.



ENGLAND AND WALES MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

INSPECTION CERTIFICATE for use in connection with the EXPORT OF MEAT AND MEAT PRODUCTS TO U.S.A.

Place..... Date.....

I HEREBY CERTIFY that the meat*/meat food products* described overleaf was/were derived from animals which received ante and post-mortem veterinary inspection at the time of slaughter and is/are sound, wholesome and fit for human consumption, and has/have not been treated with and does/do not contain any prohibited preservative or colouring matter, and that the said meat*/meat products* has/have been handled only in a hygienic manner in this country.

Official Certificate
authorised by
the Ministry of
Agriculture, Fisheries
and Food.

Signature.....

Certifying Officer

Official Title

* Delete when not applicable.

P.T.O.

<u>Description</u>	<u>No. of Package</u>	<u>Weight</u>
--------------------	-----------------------	---------------

REVERSE

Identification Marks.....

Name and address of Consignor

Name and address of Consignee

Conveyed by (Shipping Marks)

FINLAND

V:o _____

Konnossementtiin liitettilä todistaa.
Intyg att bifogas konnossementti.

SUOMEN
TASAVALTA



REPUBLIKEN
FINLAND

MAATALOUSMINISTERIO - LANTRUKSMINISTERIET
ELAINLAAKINTOOSASTO - VETERINARAVDELNINGEN

Lihantarkastustodistus. — Kötkontrollintyg:

(paikka)

päivänä

kuuta 19

(ort)

(nr.)

19

Tätten todistetaan, että allamainittu liha tai allamainitut lihatuotteet on saatu Härméd intygas, att nedannämnt kött eller nedarnämnda kötprodukter erhållits eläinläkärin sekä ennen teurastusta että sen jälkeen tarkastamista eläimistä ja että från djur, som undersökts av veterinär såväl före som efter slaktningen och att detta är on hyväksyttävoimassaolevan lihantarkastuslain mukaisessa järjestysessä ihmieden ordning gällande kötkontrollag föreskriver, godkänts att såsom tjänlig till märravinnoksi kelvollisena maasta vietäväksi, niskoföda utlöras ur landet.

Täytäntäjä Vernslag	Kolikko Jukumäki Antal kolby	Paine Vikt

Lihan ja päälysten tunnusmerkit:

Köttets och emballagets kännetecken:

Lähettiläjä:

Avsändare:

Vastaanottaja:

Emottagare:

Lähettiläistapa:

Transportsätt:

Osoite:

Adress:

Määräpaikka:

Destinationsort:

(Laijan nimi v.m.)
(Fartygets namn m.m.)

Lihantarkastaja tai kötkontrollörön nimisen valtuuttaja.
Kötkontrollör eller kötkontrollörmedels bekräftlighetsdag.

FRANCE

(FACE)

RÉPUBLIQUE FRANÇAISE

MINISTÈRE DE L'AGRICULTURE

CERTIFICAT DU SERVICE OFFICIEL DE L'INSPECTION DES VIANDES

Lieu : _____ Date : _____
(ville) (pays)

Je certifie par la présente que la viande et les produits d'alimentation carnée décrits ci-dessous au verso proviennent d'animaux des espèces bovine, ovine, porcine ou caprine qui ont été soumis «ante-mortem» et «post-mortem» à des inspections du service vétérinaire au moment de l'abatage, que cette viande et ces produits d'alimentation carnée sont parfaitement sains et irréprochables au point de vue hygiénique et à tous autres égards propres à la consommation humaine, qu'ils ne renferment et n'ont été traités avec aucune matière préservatrice ou colorante ou autre substance non autorisée par les règlements relatifs à l'inspection des viandes sous le contrôle du Ministère de l'Agriculture des États-Unis d'Amérique, règlements enregistrés à mon service, et que ladite viande et lesdits produits d'alimentation carnée n'ont été manipulés dans ce pays qu'avec toutes les précautions sanitaires désirables.

FRANCE

(REVERSE)

NATURE DU PRODUIT	NOMBRE DE MORCEAUX ou de colis	POIDS
—	—	—
.....
.....
.....

Marques d'identification sur les viandes et les colis : _____

Expéditeur : _____ **Adresse** _____

Destinataire : _____ Lieu de destination : _____

Marques d'expédition : _____

Signature :

*Vétérinaire Inspecteur agréé par le Ministère
de l'Agriculture de la République Française*

**Contreseing du
Directeur Départemental des
Services Vétérinaires**

GERMANY (FEDERAL REPUBLIC)

Ausländisches amtliches Fleischuntersuchungs-Zertifikat

Ort Datum

(Stadt)

(Land)

Datum

Ich bescheinige, daß das unten beschriebene Fleisch und Fleischprodukt vom Rind, Schaf, Schwein oder Ziege stammt. Die Tiere wurden einer amtlichen Schlachtwieh- und Fleischbeschau unterzogen. Das Fleisch und die Fleischprodukte sind fehlerfrei, gesund, bekömmlich und für den menschlichen Genuss geeignet. Sie enthalten keine Konservierungsmittel, Farben oder sonstige Substanzen, die laut Verfügung der Fleischbeschauabteilung des amerikanischen Landwirtschaftsministeriums, die in meinem Besitz ist, verboten sind. Das Fleisch und die Fleischprodukte sind in diesem Land nur hygienisch einwandfrei behandelt worden.

Art des Produktes

Zahl der Stücke oder Koff.

Gewicht

--	--	--

Identifizierungsmarkierungen
auf dem Fleisch und den Koff.



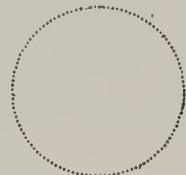
Verfrachter

Adresse

Empfänger

Bestimmungsort

Versandmarkierungen



(Unterschrift)

(Name des Beamten der ausländischen Regierung, der berechtigt ist,
Untersuchungszertifikate auszufertigen für Fleisch und Fleischprodukte, die
für den Export nach den USA bestimmt sind.)

Dienstsiegel des mit der
Überwachung beauftragten
beamten Tierarztes.

(Amtlicher Titel)

Amtliches Fleischuntersuchungs-Zertifikat für Schweinefleisch und Schweinefleischprodukte

(Für den Versand nach den USA von Waren, die Muskelgewebe des Schweines enthalten und die im allgemeinen ohne vorheriges Kochen verzehrt werden.)

Ort Datum 196.....

Ich bescheinige, daß die Ware, die unten angeführt ist, im allgemeinen ohne vorheriges Kochen verzehrt wird und Muskelgewebe des Schweines enthält. Die Ware wurde in frischem oder frischgepöklem Zustand wenigstens zwanzig Tage lang einer Temperatur von höchstens 5° F ausgesetzt oder in Übereinstimmung mit einer Anweisung des Leiters der amerikanischen Fleischbeschauabteilung behandelt. Diese Ware enthält keine Schweinemuskelgewebe, die nicht wie beschrieben behandelt worden sind.

Art des Produktes

Zahl der Stücke oder Koff.

Gewicht

--	--	--

Identifizierungsmarkierungen
auf dem Fleisch und den Koff.



Verfrachter

Adresse

Empfänger

Bestimmungsort

Versandmarkierungen



(Unterschrift)

(Name des Beamten der ausländischen Regierung, der berechtigt ist,
Untersuchungszertifikate auszufertigen für Fleisch und Fleischprodukte, die
für den Export nach den USA bestimmt sind.)

Dienstsiegel des mit der
Überwachung beauftragten
beamten Tierarztes.

(Amtlicher Titel)

Anmerkung: Obiges Zertifikat wird für jede Konsumation verlangt, die aus Produkten besteht, die gewöhnlich ohne vorheriges Kochen verzehrt werden (z. B. Cervelatwurst, Italienischer oder Westfälischer Schinken und dergl.) und die Schweinemuskelgewebe enthalten. Dieses Zertifikat muß von dem Empfänger oder dessen Agenten der Fleischbeschauabteilung am Untersuchungsort in den USA übergeben werden.

GUATEMALA



Nº 006

Perm. Exp. No. _____

REPUBLICA DE GUATEMALA

Ministerio de Salud Pública y Asistencia Social DIRECCION GENERAL DE SANIDAD

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

FORSIGN OFFICIAL MEAT - INSPECTION CERTIFICATE

Lugar _____

Fecha _____
(DATE)

Yo certifico por el presente, que la carne o producto comestible de carne aquí descrito, derivan de animales que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y producto comestible de carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo, sustancias colorantes u otras sustancias no permitidas por el Departamento de Agricultura de los Estados Unidos; y que han sido manipulados estrictamente en forma sanitaria en este país.

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine, or goats which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter or other substance not permitted by the regulations governing the meat inspection of the United States Department of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

ARTICULOS (Kind of Product)	NUMERO DE PIEZAS O BULTOS (Number or pieces or packages)	PESO (Weight)

Marcas de Identificación de la Carne y Bultos _____
-IDENTIFICATION MARKS OR MEAT PACKAGES-

Vapor _____
-STEAMER S. S.-

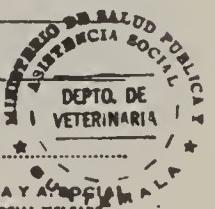
Embarcador _____
-CONSIGNEES-

Dirección _____
-ADDRESS-

Consignatarios _____
-CONSIGNEE-

Destino _____
-DESTINATION-

Marcas de Embarque _____
-SHIPPING MARKS-



MEDICO VETERINARIO
AUTORIZADO POR EL MINISTERIO DE SALUD PUBLICA Y ASISTENCIA SOCIAL
D. V. M. AUTHORIZED BY THE MINISTRY OF PUBLIC HEALTH AND SOCIAL WELFARE

HAITI



DEPARTEMENT DE LA SANTE PUBLIQUE ET DE LA POPULATION

**CERTIFICAT DU SERVICE OFFICIEL
DE L'INSPECTION DES VIANDES**

Lieu.....
(Place)

Date.....
(Date)

Par la présente je certifie que la viande ou les produits d'alimentation à base de viande ci-dessous décrits viennent de bestiaux, moutons, porcs ou chèvres qui ont été soumis à une inspection vétérinaire avant et après l'abattage et que cette viande et ces produits alimentaires à base de viande sont sains, salubres, en bon état et propres à l'alimentation humaine qu'ils n'ont pas été traités à l'aide de et qu'ils ne contiennent aucun préservatif, matière colorante ou autre substance non permis par les règlements du Département de la Santé Publique d'Haïti ayant trait à l'inspection de la viande, qu'ils ont été enregistrés en ma présence et que la dite viande et les dits produits alimentaires à base de viande ont été traités selon les règlements sanitaires en vigueur dans ce pays.

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine, or goats which received antemortem and postmortem veterinary inspection at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with, and do not contain any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of Haiti's Direction of Public Hygiene, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

**Marque d'Identification sur la viande et les packets
(Identification Marks on Meats and Packages)**

Via :

Consignataire..... **Adresse.....**
(Consigner) **(Address)**

Destinataire..... **Destination.....**
(Consignee) **(Destination)**

Marques d'expédition.....
(Shipping Marks)

(35415) agréé par le Ministère de la Santé Publique et de la Population

HONDURAS



REPUBLICA DE HONDURAS, C. A.

SECRETARIA DE ESTADO EN EL DESPACHO DE RECURSOS NATURALES

CERTIFICADO OFICIAL DE INSPECCIÓN DE CARNES

Lugar.....
(Places)

Fecha.....
(Date)

Se certifica por el presente, que la carne o producto comestible de carne aquí descrito, derivan de animales que recibieron Inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y producto comestible de carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo; sustancias colorantes u otras sustancias prohibidas por la Ley y Reglamento para la Industrialización Sanitaria de la Carne de Honduras; y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food products here in described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, coloring matter, or other substance not permitted by the Meat Inspection Act and Regulations of Honduras, and have been handled only in a sanitary manner in this country.

Marcas de Identificación de la Carne y Bultos... (Identification Marks on Meats and Packages)

Via: [View Details](#)

Embarcador.....

Dirección.....
(Address)

Consignatarios.....
(Cessiones)

Destino.....
(Destinos 2n)

Marcas de Embarque.....
(Shipping Marks)

MEDICO VETERINARIO
AUTORIZADO POR EL MINISTERIO DE RECURSOS NATURALES
VETERINARY INSPECTOR AUTHORIZED BY THE SECRETARY OF NATURAL RESOURCES

ICELAND



REPUBLIC OF ICELAND
DEPARTMENT OF AGRICULTURE

OFFICIAL MEAT-INSPECTION CERTIFICATE

Iceland.

, 19

I HEREBY verify that the meat and meat food-products hereinunder described were derived from animals subjected to ante- and post-mortem veterinary inspection at the time of slaughter and found to be free from disease and suitable in every way for human consumption, and that it has not been treated with chemical preservatives or other foreign substances injurious to health.

Signature.

Government Veterinarian

IRELAND



DEPARTMENT OF AGRICULTURE, IRELAND.

Meat Inspection Certificate

Place Ireland. Date

I hereby certify that the meat and meat food products described below were derived from cattle, sheep or swine, which received ante-mortem and post-mortem veterinary inspections at the time of slaughter and are sound, healthful, wholesome and otherwise fit for human food and have not been treated with and do not contain any prohibited preservative or colouring matter and that the meat and meat food products have been handled only in a sanitary manner in this country.

Kind of Product	Number of Pieces or Packages	Weight
.....
.....
.....

Date of Shipment :

Consignor

Address :

Consignee :

Address : _____

Shipping Marks

Identification Marks : OFFICIAL INSPECTION STAMP.

OFFICIAL INSPECTION STAMP.

(Signature) M R.C.V.S.

Official Title

Department of Agriculture.

(833)1113 WU413, DGR15 5,000 11.52 F P -621

REPUBBLICA ITALIANA


MINISTERO DELLA SANITÀ
SERVIZIO VETERINARIO

Nº 0009014

Stabilimento di produzione

Si certifica che la carne o i prodotti di carne a fianco indicati
spediti da (1)
e diretti a (2)

provengono da animali che, a norma delle disposizioni vigenti nella
Repubblica, sono stati, prima e dopo la macellazione, sottoposti a visita
sanitaria e riconosciuti sani; si certifica inoltre che la carne o i prodotti di
carne suddetti sono stati, a norma delle citate disposizioni, sottoposti
a visita sanitaria e riconosciuti sani e atti al consumo.



IL VETERINARIO
DI CONFINE O DI PORTO
.....



19

- (1) Nome e cognome della persona che spedisce o luogo di
origine della merce.
(2) Nome e cognome del destinatario o luogo di destinazione.

INDICAZIONE DEL PRODOTTO CHE SI ESPORTA

ITALY

Mod. 22-66

REPUBBLICA ITALIANA

ALTO COMMISSARIATO PER L'IGIENE E LA SANITA' PUBBLICA

SERVIZIO VETERINARIO

Certificato complementare per la esportazione negli Stati Uniti d'America delle carni e prodotti di carni suine contenenti tessuto muscolare, preparati secondo le abituali regole per essere consumati senza cottura.

N. d'ordine

Il sottoscritto dichiara che il prodotto od i prodotti qui sotto specificati sono stati preparati nei modi consueti per essere consumati senza cottura, e che contengono tessuto muscolare di manale, il quale, allo stato fresco, o dopo recente salatura, è stato mantenuto ad una temperatura non superiore a 5 gradi Fahrenheit per non meno di 20 giorni

Qualità dei prodotti

Num. dei pezzi e dei colli

Peso

Marchio di identificazione apposto sulle carni o sugli imballaggi

Speditore Indirizzo

Destinatario Destinazione

Luogo e data di rilascio del certificato

Il Veterinario governativo di confine o di porto

Bollo
dell'Alto Commissariato
per l'Igiene e la
Sanita' Pubblica

Bollo
dell'Ufficio
Veterinario

This certificate is to be amended;
as soon as the new certificate is
received, it will be included in
this manual.

J A P A N

MINISTRY OF HEALTH AND WELFARE

MEAT-INSPECTION CERTIFICATE

No. _____

Place _____ Date _____
(City) (Country)

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine, or goats which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of the United States Department of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country and the meat products were prepared only in the following approved establishments: _____.

Kind of product Number of pieces or packages Weight

Identification Marks on meats and packages _____

Consignor _____

Address _____

Consignee _____

Designation _____

Shipping marks _____

(Signature)

(Name of official of national government authorized to issue inspection certificates for meat and meat food products exported to the United States)
(Official title)

MEXICO

Forma Núm. 15

Certificado No. _____



REPUBLICA MEXICANA
SECRETARIA DE AGRICULTURA Y GANADERIA
DIRECCION GENERAL DE GANADERIA

EXPORTACION A: _____

C E R T I F I C A D O
DE INSPECCION DE CARNE Y SUS DERIVADOS COMESTIBLES

(LUGAR)

(FECHA)

Se certifica que la carne y derivados comestibles de la misma, detallados en este Certificado, proceden de animales que han sido sometidos a inspección sanitaria veterinaria federal, antes, durante y después de sacrificados, en los términos de la Ley de 31 de diciembre de 1949, y que dicha carne y derivados alimenticios han sido encontrados en perfectas condiciones higiénicas y buenos en absoluto para el consumo humano. Se certifica también que no contienen ni han sido tratados con ningún preservativo, materia colorante, ni otras substancias prohibidas por la Ley antes citada.

MARCAS DE IDENTIFICACION EN LAS CARNES O BULTOS	
Nombre del Establecimiento T.I.F. Productor:	Via: //
Número de Registro:	Destino:
Remitente:	Consignatario:
Procedencia:	Marcas de Embarque:
Detalle del Cargamento: _____ _____	

(Firma del Funcionario Federal autorizado)

(Sello de la Direc. Gral. de Ganaderia)

MEXICO

Forma Num. 21

Certificado



REPUBLICA MEXICANA
SECRETARIA DE AGRICULTURA Y GANADERIA
DIRECCION GENERAL DE GANADERIA

EXPORTACION A: _____

C E R T I F I C A D O
DE INSPECCION DE CARNE DE CERDO Y SUS DERIVADOS
COMESTIBLES

(LUGAR)

(FECHA)

Se certifica que el producto o productos comestibles que se detallan en este Certificado están preparados en la forma usual para comerse sin nuevo o ulterior cocimiento y contienen carne de cerdo, la cual, cuando fresca o durante el proceso de curación se sujetó a una temperatura no más alta de menos 15° C. (5° F.), durante un período no menor de 20 días, o bien fueron tratados de acuerdo con lo prescrito por el Jefe de la División de la Inspección Sanitaria de la Carne; certificándose también que no contienen carne de cerdo que haya sido tratada de manera diferente a la especificada anteriormente.

MARCAS DE IDENTIFICACION EN LAS CARNES O BULTOS	
Nombre del Establecimiento T.I.F. Productor:	Via:
Número de Registro:	Destino:
Remitente:	Consignatario:
Procedencia:	Marcas de Embarque:
Detalle del Cargamento: _____ _____	

(Firma del Funcionario Federal autorizado)

(Sello de la Direc. Gen. de Ganadería)

NEW ZEALAND

At  AM A representative sample of this consignment has been checked and inspected so as to ensure, as far as possible, conformity with the standard laid down by the M.I.D. of Agriculture



DEPARTMENT OF AGRICULTURE

OFFICIAL MEAT-INSPECTION CERTIFICATE

New Zealand.

19

I HEREBY certify that the meat and meat food-products hereunder described were derived from animals subjected to ante- and post-mortem veterinary inspection at the time of slaughter and found to be free from disease and suitable in every way for human consumption, and that it has not been treated with chemical preservatives or other foreign substances injurious to health.

Signature:

Veterinary Officer. New Zealand Government.

NICARAGUA



REPUBLICA DE NICARAGUA

**MINISTERIO DE AGRICULTURA Y GANADERIA
DIRECCION GENERAL DE GANADERIA**

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

Lugar.
(Place)

Fecha (Date)

Se certifica por el presente, que la carne o producto comestible de carne aquí descrito, derivan de animales que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y producto comestible de carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo; sustancias colorantes u otras sustancias prohibidas por la Ley y Reglamento para la Industrialización Sanitaria de la Carne de Nicaragua; y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food products here in described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, coloring matter, or other substance not permitted by the Meat Inspection Act and Regulations of Nicaragua, and have been handled only in a sanitary manner in this country.

ARTICULOS (KIND OF PRODUCT)	NUMERO DE PIEZAS O BULTOS (NUMBER OF PIECES OR PACKAGES)	PESO (WEIGHT)

Marcas de Identificación de la Carne y Bultos.....
(Identification Marks on Meats and Packages)

Vía:

Embarcador Dirección
(Consigner) (Address)

Consignatarios **Destino**
(Consignee) (Destination)

Marcas de Embarque
(Shipping Marks)

MEDICO VETERINARIO

Autorizado por el Ministerio de Agricultura y Ganadería
(Veterinary Inspector Authorized by the Secretary of Agriculture)

Edit. Lacayo 6-58

NORTHERN IRELAND



MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND.

INSPECTION CERTIFICATE

for use in connection with the

EXPORT OF MEAT AND MEAT PRODUCTS

Place Date

I HEREBY CERTIFY that the meat and/or meat food products herein described was/were derived from animals which received ante and post-mortem veterinary inspection at the time of slaughter and are sound, wholesome and fit for human consumption, and have not been treated with and do not contain any prohibited preservative or colouring matter, and that the said meat and/or meat products have been handled only in a sanitary manner in this country.

<u>Description</u>	<u>No. of Package</u>	<u>Weight</u>
--------------------	-----------------------	---------------

Identification Marks

Name and Address of Consignor

Name and Address of Consignee

Conveyed by (Shipping Marks)

Signature.....
Certifying Officer.

Official Title

*Secretary,
Ministry of Agriculture.*

NORWAY



KONGERIKET NORGE

LANDBRUKSDEPARTEMENTET — VETERINÆRDIREKTORATET

Kingdom of Norway
Ministry of Agriculture
Veterinary directorate

Königreich Norwegen
Landwirtschaftsministerium
Veterinärdirektorat

Royaume Norvège
Ministère de l'agriculture
Directoire vétérinaire

Reino Noruega
El Ministerio de Agricultura
Dirección de veterinaria

Opprinnelses- og sunnhetsattest

Certificate of Origin and Health / Ursprungs- und Gesundheitszeugnis
Certificat d'origine et de santé / Certificado de origen y de sanidad

Avsenderens navn og adresse

Name and address of consignor / Name und Anschrift des Absenders / Nom et adresse de l'expéditeur / Nombre y dirección del consignante

Mottakerens navn og adresse

Name and address of consignee / Name und Anschrift des Empfängers / Nom et adresse du destinataire / Nombre y dirección del consignatario

Varens art / Description of goods / Warenart / Nature de la Marchandise / Naturaleza de la mercadería

Antall kolli

No. of pieces or packages / Stückzahl / Nombre des colis / Número de bultos

Avsenderens fraktmerke

Shipping marks / Versandzeichen / Marques d'expédition / Marcas de expedición del consignante

Bruttovekt

Gross weight / Bruttogewicht / Poids brut / Peso bruto

Nettovekt

Net weight / Nettogewicht / Poids net / Peso neto

Veterinærrens kontrollmerke på kjøtt og emballasje

Veterinary inspection markings on Packing or Meat

Tierärztliche Kontrollzeichen an der Verpackung bzw. am Fleisch

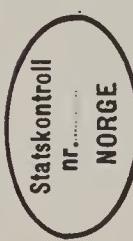
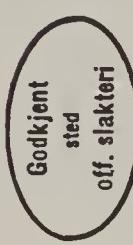
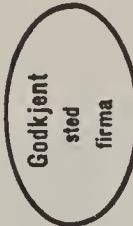
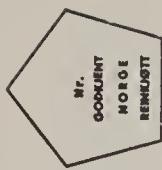
Marques de contrôle vétérinaire sur l'emballage ou sur la viande

Marcas del control veterinario en el embalaje o en la carne

Undertegnede norske veterinær, autorisert av Landbruksdepartementet, attesterer hermed at ovennevnte kjøtt eller kjøttvarer er av norsk opprinnelse og stammer fra dyr slaktet under offentlig tilsyn og underkastet veterinærundersøkelse umiddelbart før og etter slaktingen og funnet friske og frl for smittsoinme sykdommer, at varene er friske og ubetinget godkjent til folkemat, at behandling, framstilling og pakking av varene er foregått under hygienisk forsvarlige forhold og under veterinært tilsyn, at varene ikke er behandlet med eller tilsatt konserveringsmidler, fargestoffe eller andre stoffer som er forbudt etter eksport- eller Importlandets bestemmelser og at varene er tilslatt omsatt i Norge. Svinekjøtt er trlklinkontrollert.

NORWAY

I, the undersigned veterinary inspector, licensed by the Norwegian Ministry of Agriculture, do hereby certify that the above described shipment of meat or meat food products is of Norwegian origin and is derived exclusively from animals slaughtered under official supervision, and has been subjected to veterinary examination immediately before and after the slaughtering and found fresh and free from contagious diseases, that the commodities at the dispatch are sound and inconditionally fit for human consumption, that the commodities have been dealt with, produced and packed under sanitary conditions and under veterinary supervision, that the commodities have neither been treated with nor contains preservative, colouring matter, or other matter prohibited by Norwegian legislation or by the regulations of the importing country, and that the sale of these commodities for human consumption anywhere in Norway is permitted. Pork has been examined for trichinosis.



Unterzeichneter, vom Norwegischen Landwirtschaftsministerium autorisierter Veterinär, bestätigt hierdurch, dass die oben beschriebene Sendung an Fleisch bzw. Fleischprodukten norwegischen Ursprungs ist und ausschliesslich von Tieren stammt die unter öffentlicher Kontrolle geschlachtet, sowohl vor als nach dem Schiachten einer tierärztlichen Untersuchung unterzogen und dabei als gesund und von ansteckenden Krankheiten frei befunden wurden, dass die Ware beim Versand gesund und als menschliche Nahrung unbedingt geeignet ist, dass Behandlung, Herstellung und Verpackung der Ware unter hygienischen Verhältnissen sowie unter tierärztlicher Beaufsichtigung vorgenommen wurden, dass die Ware weder mit Konservierungs- und Farbstoffen bzw. mit anderen iaut norwegischem Gesetz oder iaut Gesetz das Einfuhrlandes verbotenen Stoffen behandelt ist, noch derartige Stoffe enthält, und dass der Vertrieb der Ware als menschliche Nahrung überall in Norwegen zulässig ist. Schweinefleisch ist auf Trichinen untersucht.

Je sousigné, vétérinaire public autorisé par le Ministère de l'Agriculture norvégien, certifie par la présente que le lot de viande ou de produits de viande ci-dessus indiqué est d'origine norvégienne et provient exclusivement d'animaux abattus sous contrôle public, soumis à l'examen vétérinaire immédiatement avant et après l'abatage et trouvés sains et exempts de maladies contagieuses; que, au moment de l'expédition, la marchandise est de bonne qualité sanitaire et absolument propre à la consommation et que le traitement, la préparation et l'emballage de la marchandise ont eu lieu dans des conditions hygiéniques sous surveillance vétérinaire; que la marchandise n'a pas été traité avec, ni ne contient, des matières colorantes ou autres matières dont l'usage est défendu par la législation norvégienne, ou par la législation du pays d'importation, et que la marchandise est admise à être livrée à la consommation partout en Norvège. Trichiniscopel avec résultat négatif.

Yo, el veterinario oficial suscrito, autorizado por El Ministerio de Agricultura certifico por la presente, que la partida de carne o de productos de carne arriba indicada es de origen noruego y que procede exclusivamente de animales carneados bajo control oficial y sometidos a examen veterinario inmediatamente antes de ser carneados, siendo encontrados sanos y libres de enfermedades contagiosas; que la mercadería al ser despachada estaba sana y absolutamente apta para el consumo humano; que la elaboración y el embalaje de la mercadería se han efectuado bajo condiciones higiénicas y vigilancia veterinaria; que la mercadería no ha sido tratada con, ni contiene substancias de conservación ni colorantes, ni el tratamiento otra substancia prohibida por la legislación noruega, o por la legislación en el país importador, y que su venta para el consumo humano está permitida en todas partes de Noruega. Cerdo ha sido controlado de triquina.

Norske veterinære kontrollmerker:
Norwegian Veterinary Inspection Markings:
Norwegische tierärztliche Kontrollzeichen:
Marques de contrôle vétérinaire norvégiennes:
Marcas de control veterinario noruegas:

Sted og dato

Place and date / Ort und Tag / Lieu et date / Lugar y fecha

Tjenestestempel

Official stamp / Amtlicher Stempel /
Cachet / Sello oficial

Autorisert veterinær underskrift

Signature of Licensed Veterinary Inspector / Unterschrift des autorisierten Veterinärs / Signature d'un médecin vétérinaire autorisé /

Firma del médico veterinario autorizado

PANAMA



REPUBLICA DE PANAMA

MINISTERIO DE TRABAJO PREVISION SOCIAL Y SALUD PUBLICA

DEPARTAMENTO DE SALUD PUBLICA

SECCION VETERINARIA

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

Lugar
(Place)

Fecha
(Date)

Se certifica por el presente, que la carne o sus derivados aquí descritos, proceden de animales que recibieron inspección veterinaria de ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y sus derivados son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo; sustancias colorantes u otras sustancias prohibidas por el Decreto N° 62, de 15 de Enero de 1967, Código Sanitario de Inspección y Vigilancia de Carnes; y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food products hereinafter described were derived from animals which received ante-mortem and post-mortem inspection at the time of slaughter, by a graduate veterinarian, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, colorin matter, or other substance not permitted by Decree Number 62 of 15th of January, 1957, Sanitary Code for Inspection and Vigilance of Meats, and have been handled only in a sanitary manner in this country.

Marcas de Identificación de la Carne y Bultos

Medio de Transporte
(Carrier)

Embarcador **Dirección**
(Consigner) **(Address)**

Consignatario Destino
(Consignee) (Destination)

Marcas de Embarque (Shipping Marks)

Médico Veterinário

Autorizado por el Ministerio de Trabajo, Previsión Social y Salud Pública

D.V.M. Authorized by Ministry of Work, Social Welfare
and Public Health

PARAGUAY

N

Ministerio de Agricultura y Ganadería



DIRECCION DE GANADERIA

CERTIFICADO OFICIAL DE INSPECCION DE CARNES
OFFICIAL CERTIFICATE OF MEAT INSPECTION

DERIVADOS COMESTIBLES
EDIBLE PRODUCTS

CERTIFICO que la carne y demás productos alimenticios de origen animal que se indican
I certify that the meats and other edible products of animal origin which are indicated be-
a continuación, provienen de bovinos que recibieron inspección Veterinaria ante y post mortem
I now are from cattle which have received veterinary inspection both ante and post mortem on
al ser sacrificados, y que dicha carne y demás productos alimenticios de origen animal son sa-
being slaughtered and that the said meats and other edible products of animal origin are sound,
ros, salubres y en toda forma aptos para alimentación humana, no habiendo sido tratados ni
healthy and in every way fit for human consumption, not having been treated with, nor
conteniendo preservativo alguno, materias colorantes u otras substancias no permitidas por las
containing any preservatives, colouring matters, or other substances not permitted by the
disposiciones de la Dirección de Ganadería, que rigen la inspección de carnes y demás
regulations of the Bureau of Livestock which controls the inspection of meats and other
productos de origen animal, y han sido elaborados en este país en condiciones sanitarias.
products of animal origin and have been manufactured in this country under sanitary conditions.

Sellos de identificación de las carnes y piezas

Seal of identification of the meats and packages:

Remitente - Consigner : Liebig's Extract of Meat Co., Ltd.
Dirección - Address : Zeballos Cué
Consignatario - Consignee :
Dirección - Address :
Marcas - Shipping marks :

Vo. B.:

Verified

Fecha - Date 196

Dr

.....
Director de Ganaderia
Director of Cattle Department

Dr.

**Inspector de S Veterinaria
Veterinary Inspector**

Secretary

POLAND



POLSKA RZECZPOSPOLITA LUDOWA
MINISTERSTWO ROLNICTWA
DEPARTAMENT WETERYNARII

ZAGRANICZNE URZĘDOWE ŚWIADECTWO BADANIA MIĘSA

Nr ..

Miejscowość

Data

Zaświadczam niniejszym, że mięso i przetwory mięsne niżej opisane, pochodzą z bydła rogatego, owiec, świń i kóz, poddanych przed ubojem i po uboju badaniu weterynarnemu oraz że to mięso i przetwory mięsne są zdrowe, nieszkodliwe i odpowiednie do spożycia przez ludzi, jak również, że do ich wyrobu nie były używane i nie są w nich zawarte żadne środki konserwujące, ani barwniki, ani inne substancje niedozwolone przez przepisy normujące sposób badania mięsa, wydane przez Departament Rolnictwa Stanów Zjednoczonych, jako też, że mięso to oraz przetwory mięsne zostały przygotowane tutaj w kraju w sposób zgodny z wymogami higieny.

Rodzaj przetworów

Ilość sztuk lub paczek (skrzyni)

Waga

Znaki rozpoznawcze na przetworach mięsnych lub paczkach (skrzyniach)

Nadawca

.....

Odbiorca

Adres

Znaki transportowe

Miejsce przeznaczenia

Podpis

Nazwisko urzędnika upoważnionego do wystawiania świadectw (badania mięsa i przetworów mięsnych wywozonych do USA)

Tytuł urzędowy

POLAND



POLSKA RZECZPOSPOLITA LUDOWA MINISTERSTWO ROLNICTWA CENTRALNY ZARZĄD WETERYNARII

URZĘDOWE ŚWIADECTWO BADANIA MIĘSA WIEPRZOWEGO I PRZETWORÓW WIEPRZOWYCH

(Na przesyłki morskie do U.S.A. artykułów przyzadzonych do spożycia bez gotowania
a zawierających wieprzowinę)

Nr

Miejscowość Data 19.....

Zaświadczam niniejszym, że artykuły lub artykuły opisane są przyzadzone do spożycia bez gotowania i zawierają tkanki mięsne wieprzowiny, które w stanie świeżej albo świeżo zapeklowane w solance zostały poddane działaniu temperatury nie wyższej niż 5°F (pięć) przez czas nie krótszy od dwudziestu (20) dni lub były poddane jednemu z innych sposobów postępowania, wyszeżgólnionych przez Szefa Wydziału Inspekcji Mięsnej, jako też, że wymienione artykuły nie zawierają żadnych wieprzowych tkanek mięsnych, które nie były poddane postępowaniu wymienionemu w niniejszym świadectwie.

Rodzaj przetworów

Ilość sztuk lub paczek (skrzyń)

Waga

Znaki rozpoznawcze na przetworach mięsnych lub paczkach

Nadawca

Adres

Odbiorca

Miejsce przeznaczenia

Znaki transportowe

U W A G A : Świadectwo powyższej treści musi być dołączone do każdej przesyłki artykułów żywności przeznaczonych do spożycia bez gotowania (np. letnia kiełbasa, włoska i westfalska szynka itp.), które zawierają jakieś tkanki mięsne wieprzowe.

Odbiorca lub jego agent winien świadczenie niniejsze dorzucić Inspektorowi Wydziału Inspekcji Mięsnej w miejscu badania w USA.

Podpis
(Nazwisko urzędnika upoważnionego do wystawiania świadectw bieżącego mięsa i przetworów mięsnych wywożonych do U.S.A.)

Tytuł urzędowy

SCOTLAND



SCOTLAND.

DEPARTMENT OF HEALTH FOR SCOTLAND.

CERTIFICATE for use in connection with export of meat and meat products.

Place. _____ Date. _____

I hereby certify that the meat and/or meat food products herein described was/were derived from animals which received ante and post mortem veterinary inspection at the time of slaughter and are sound and wholesome and fit for human consumption, and have not been treated with and do not contain any prohibited preservative or colouring matter and that the said meat and/or meat products have been handled only in a sanitary manner in this country,

Description.	No. of Package.	Weight.
--------------	-----------------	---------

Identification Marks. _____

Name and Address of Consignor. _____

Name and Address of Consignee. _____

Conveyed by (Shipping Marks). _____

Signature. _____
(Rank or Title) _____ Certifying Officer _____

Secretary,
Department of Health for Scotland.

SCOTLAND



SCOTLAND.

DEPARTMENT OF HEALTH FOR SCOTLAND.

CERTIFICATE for use in connection with export to the UNITED STATES OF AMERICA of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork.

Place

Date

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork, which when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F., for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry of the United States of America and that said article or articles contain no muscle tissue of pork which has not been treated as herein specified.

Description

No. of Package

Weight.

Identification Marks

Name and Address of Consignor

Name and Address of Consignee

Conveyed by (Shipping Marks)

Signature.....

(Rank or Title)

Certifying Officer.

*Secretary,
Department of Health for Scotland.*

NOTE—A certificate in the above form is required to accompany each consignment of any meat or product of a kind prepared customarily to be eaten without cooking (such as summer sausage, "Italian" and "Westphalia" hams, and the like), which contains any muscle tissue of pork. This certificate is to be delivered by the consignee, or his agent, to the inspector of the Department of Agriculture at the point of inspection in the United States.

OMN WILSON 250 2/2 J.A.S.C. 840.

SPAIN

E S P A Ñ A

MINISTERIO DE LA GOBERNACION
DIRECCION GENERAL DE SANIDAD



SERVICIOS DE SANIDAD VETERINARIA

Documento sanitario para la exportación de productos alimenticios de origen animal con destino a los Estados Unidos

Nación

Provincia

Municipio

Por el presente certifico que la carne y los productos cárnicos alimenticios que aquí se describen proceden de reses que fueron objeto de inspección veterinaria antes y después de su sacrificio en los Mataderos Oficiales autorizados y que dicha carne y productos cárnicos se hallan en buenas condiciones de salubridad, siendo aptos para el consumo humano, sin que hayan sido tratados ni contengan sustancias preservativas, colorantes o alguna otra prohibida por las disposiciones que regulan la inspección cárnea de los Estados Unidos, Departamento de Agricultura, y que dicha carne y productos cárnicos han sido tratados en este país únicamente por procedimientos sanitarios.

CLASE DE LA MERCANCIA	PIEZAS O NÚMERO DE PAQUETES	PESO
-----------------------	-----------------------------	------



Remitente

Domicilio

Consignatario

Destino

Marcas de identificación sobre carnes y paquetes

Marcas de facturación

a de

de 195

V.O.B.
EL VETERINARIO DE SANIDAD EXTERIOR,

EL VETERINARIO OFICIAL,

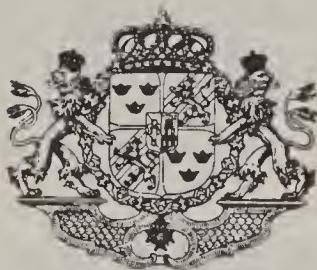
SWEDEN

Form. C.

Veterinärintyg för kötlexport.

Kingdom of Sweden.

The Royal Veterinary Board of Sweden.



Foreign official meat-inspection certificate.

Place (avsändningsort)

Date (datum och år)

I hereby certify that the meat or meat food products herein described were derived from animals (cattle, sheep, swine, goats) which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter or other substance not permitted by the regulations governing the meat inspection of the United States Department of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Undertecknad intygar härmed att nedan angivna köttvaror härröra från djur (nötkreatur, får, svin, get), vilka undergått veterinärbesiktning omedelbart före och omedelbart efter slakten, att desamma äro tjänliga till människoföda, att de icke hava behandlats med eller innehålla förhjudna konserveringsmedel, färg- eller andra ämnen, som icke äro tillåtna enligt amerikanska jordbruksdepartementets bestämmelser rörande köttkontroll samt att desamma här i landet hava behandlats på ett i sanitärt avseende tillfredsställande sätt.

Kind of product. (Varuslag)	Number of pieces or packages. (Antal kolly)	Weight. (Vikt)
--------------------------------	---	-------------------

Identification marks on meats and packages (Å kött eller emballage anbragta veterinära kontrollmärken)

Consignor
(Avsändare)

Adress

Consignee
(Mottagare)

Destination
(Adressort)

Shipping marks
(Avsändarens befraktningssärkten)



(Signature)

Veterinary inspector authorized by the Royal Veterinary Board of Sweden.
Av Veterinäristyrelsen förordnad besiktningsveterinär.

SWEDEN

Form. D.

Veterinärintyg för köttexport. KINGDOM OF SWEDEN The Royal Veterinary Board of Sweden.



Official Meat-inspection certificate for pork and porkproducts.

(For Shipment to United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork).

Place (avsändningsort)

..... Sweden
Country Date (datum och år)

19

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5°F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Undertecknad intygar härmed att nedan angivna köttvaror beretts på sådant sätt att de kunna förtäras utan föregående kokning, att de innehålla kött (muskelvävnad) av svin, som i färskt eller lätt saltat skick förvarats under minst 20 dygn vid temperatur av högst 5°F. (-15°C.) eller behandlats på annat sätt i enlighet med av Bureau of Animal Industry givna föreskrifter samt att köttvarorna icke innehålla kött (muskulatur) av svin, som icke behandlats i enlighet med här angivna bestämmelser.

Kind of product.
(Varuslag)

Number of pieces or
packages.
(Antal kolly)

Weight.
(Vikt)

Identification marks on meats and packages
(Å kött eller emballage anbragta veterinära kontrollmärken)

Consignor
(Avsändare)

Adress

Consignee
(Mottagare)

Destination
(Adressort)
/

Shipping marks
(Avsändarens befraktningsmärken)



(Signature)

Veterinary inspector authorized by the Royal Veterinary Board of Sweden
Av Veterinäryrelen förordnad besiktningsveterinär.

YUGOSLAVIA



FEDERATIVNA NARODNA REPUBLIKA JUGOSLAVIJA
Savezna uprava za poslove veterinarstva

Obrazac A

UVERENJE O PREGLEDU MESA

Mesto Datum

Narodna Republika

Ovim potvrđujem da meso i proizvodi od mesa ovde opisani potiču od goveda, ovaca, svinja ili koza nad kojima su vršeni veterinarski pregledi pre, za vreme i posle klanja, i da su to meso i proizvodi od mesa dobri, zdravi, valjani i u drugom pogledu pogodni za ljudsku ishranu, da nisu obrađeni i da ne sadrže bilo kakvo sredstvo za konzerviranje, materiju za bojenje ili drugu supstancu, koja nije odobrena propisima Ministarstva poljoprivrede SAD o regulisanju pregleda mesa, čijim primerkom raspolažem, kao i da se navedenim mesom i prehranbenim proizvodima od mesa rukovalo u ovoj zemlji samo na higijenski način.

Vrsta proizvoda

Broj komada ili paketa

Težina

Oznake za raspoznavanje na mesu i paketima

Pošiljalac _____

Adresa

Primalac

Mesto opredelenja _____

Oznaka pošiljke (otpreme)

(Potpis)

(Mesto pečata) Veterinarski inspektor

YUGOSLAVIA



FEDERATIVNA NARODNA REPUBLIKA JUGOSLAVIJA
Savezna uprava za poslove veterinarstva

Obrazac B

UVERENJE O PREGLEDU MESA

(za svinjsko meso i proizvode od svinjskog mesa)

Mesto Datum

Narodna Republika

Datum

Ovim potvrđujem da proizvod ili proizvodi ovde opisani pripadaju vrsti koja se obično jede bez kuhanja, i sadrže svinjsko mišićno tkivo koje je kao sveže ili sveže usoljeno meso bilo izloženo temperaturi koja nije viša od 5° F u roku od najmanje 20 dana, ili je drugačije tretirano kao što je odredio direktor Odjeljenja za pregled mesa Ministarstva poljoprivrede SAD, i da pomenuti proizvodi ne sadrže mišićno tkivo svinja s kojim nije postupljeno kao što je ovde označeno.

Vrsta proizvoda

Broj komada u paketu

Teżini

Oznake za raspoznavanje na mesu i paketima

Pošiljalac ...

Adresa

Mesto opredelenja

Oznake pošiljke (otpreme)

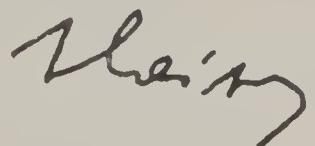
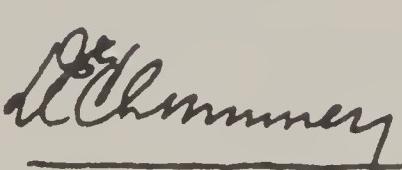
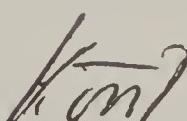
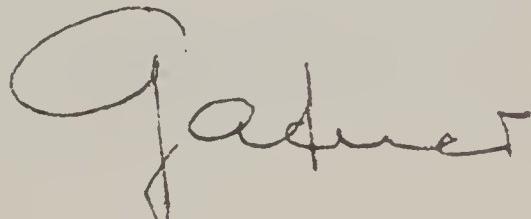
(potpis)

(Mesto pečata)

27.18 Certificates in the English language and exact form prescribed by section 27.6(a) of the Meat Inspection Regulations are acceptable to cover the importation of meat and meat food products from the countries listed hereafter when signed by authorized officials of the countries whose names and signatures have been approved and published:

Luxemburg
Switzerland
Venezuela

The names and facsimile signatures of such foreign officials follow:

Country and name	Signature
Luxemburg Edouard Loutsch-----	
Marcel Theisen-----	
Emile Schummer-----	
Switzerland Dr. Andreas Nabholz --	
Dr. Riet Koenz -----	
Dr. Peter Gafner -----	
Venezuela Edward Morgan-----	

27.19 In some cases involving breach of customs bound for failure to comply with Meat Inspection Division requirements in the importation of foreign meat or meat food product, local Collectors of Customs are authorized to assess a money penalty less than the full liquidated damages after having come to an agreement with the local inspector in charge of the Meat Inspection Division. The inspector in charge should not make any recommendations on the assessment in lieu of liquidation. He should communicate with the Washington office, Meat Inspection Division, giving full particulars involving the mishandling, and he will be advised concerning the amount of money penalty or whether full liquidated damages should be recommended.

PART 28—DEFINITIONS AND STANDARDS OF IDENTITY

28.1 The following quoted memorandum clearly indicates the position of the Food and Drug Administration in regard to oleomargarine factories operating under our inspection:

"The Meat Inspection Division maintains inspection under the Meat Inspection Act in establishments manufacturing oleomargarine using animal fats in whole or in part as an ingredient of oleomargarine if interstate movement is contemplated. This inspection deals with sanitation of the factory and wholesomeness of all raw materials and accuracy of labeling. The Meat Inspection Division inspector exercises supervision over the processing, during the time that the factory is operating, on animal fats and at other times so far as general sanitary conditions go. During periods when vegetable oleomargarine only is being produced there is no processing inspection in the factory by the Meat Inspection Division.

"If the oleomargarine plant while operating exclusively on vegetable product becomes a nuisance and likely to contaminate the meat packing establishment, the Meat Inspection Division takes such action as will bring about correction of the unsatisfactory condition.

"It is unnecessary for Food and Drug to make inspection of oleomargarine factories during periods of time while Meat Inspection Division inspectors are in the plant even though both vegetable and animal oleomargarine are being produced at the same time. Inspection should be made by Food and Drug if there are extended periods of time during which the plant is operating only on vegetable oils and Meat Inspection Division inspectors are not continuously present.

"During your routine coverage of oleomargarine factories, contact the supervisor of Meat Inspection Division in each factory operating under Meat Inspection Division inspection. A mutually agreeable plan should be developed with him which will insure adequate coverage of sanitation of oleomargarine operations of the factory by Meat Inspection Division or Food and Drug Administration or both, with the former supervising the preparation of oleomargarine containing animal fat and the latter being responsible for oleomargarine composed exclusively of vegetable fats or oils."

PART 29—INSPECTION AND HANDLING OF HORSE MEAT AND PRODUCTS THEREOF

29.1 The reference to equine meat used in the Horse Meat Act has been interpreted to apply to horses and is not extended to mules, burros, and the like.

29.2 Although it is clear that horse meat may not be prepared or handled in any establishments in which cattle, sheep, swine, or goats are slaughtered or product thereof is prepared or handled, establishments operating under our horse meat inspection are permitted to receive into such establishments federally inspected meat or meat byproducts derived from cattle, sheep, swine, or goats for the purpose of using such product with horse meat or horse meat product in the preparation of pet food. However, products derived from cattle, sheep, swine, and goats if not used in the preparation of pet food may not be distributed from the horse meat establishment except in the original closed packages in which they were received. This prohibits the shipment from a horse meat establishment of unpackaged carcasses, quarters, and wholesale cuts derived from cattle, sheep, swine, and goats.

29.3 It has been found very convenient to have an elevated walkway around the horse pens so that animals can readily be observed from a dorsal aspect which easily brings into focus two parts of the horse often affected, namely, poll and withers.

29.4 Sections 9.6 and 9.9 of the Regulations pertain to any and all animals showing symptoms of or affected with anthrax, rabies, tetanus, parturient paresis, and railroad sickness.

29.5 It is important to report the identity of animals found on ante-mortem or post-mortem examination to be affected with contagious and communicable diseases—by rapid means of communication if the circumstances warrant—or on the usual Form ADE-2-11C.

29.6 Horse livers condemned on post-mortem inspection need not be reported.

29.7 Carcasses of horses that have been subjected to hyper-immunizing procedures against such human pathogenic micro-organisms as meningococci and streptococci should not be passed for human consumption since these organisms may still be present and viable in the body for varying periods after the final injection of the cultures. Moreover, horses so treated should not be slaughtered for animal food because of the danger of contaminating humans who handle the carcasses or parts of the animals.

29.8 Horses used for the production of gas gangrene, tetanus, or diphtheria antitoxins, although not subject to inoculation with living pathogenic bacteria, are nevertheless considered unsuitable for slaughter for human food. The toxins injected into these animals are very powerful and noxious.

29.9 Various methods are employed to kill horses. Some methods result in the contamination of the head and adjacent cervical tissues. A careful inspection should be made of these parts and any contaminated portions must be disposed of according to the findings.

29.10 It is necessary to remove sufficient dorsal bones of the head (frontal, nasal) to expose for inspection the nasal septum and turbinate bones with the adjacent mucous membrane.

29.11 Deposits of melanin are often found in the axillary and medial scapular regions of white or light-gray horses. Therefore, these areas in white or light-gray horses must be exposed as part of the routine post-mortem inspection. When examinations disclose melanin in these parts, the inspection should extend to the ribs and costal muscles. This does not imply that other horses are not similarly affected because such lesions have been found in dark-colored horses.

29.12 A careful examination must be made of the atlantal and supraspinous bursa and surrounding structures in all horse carcasses since these areas are common seats of infections.

29.13 The regular 2½-inch rubber brand may be used to apply the inspection legend and establishment number on the outer cloth covering of horse meat or horse meat product. However, this does not relieve the requirements that such covering bear plainly and conspicuously the inscription "horse meat" or "horse meat product," whichever is applicable. The words "horse meat" or "horse meat product" should be placed in close proximity to the imprint of the 2½-inch rubber brand wherever it appears on the covering.

29.14 A reading of the Federal Horse Meat Act indicates that it was the intention that horse meat or horse meat product be plainly and conspicuously labeled, marked, branded, or tagged "Horse Meat" or "Horse Meat Product," as the case may be, if interstate movement is involved. This means that all horse meat or horse meat product leaving an official

establishment must be so identified. Likely, the intent of the law and regulations is being properly carried out at your station, but we feel that emphasizing its importance is in order. Even though horse meat in chunks or larger pieces or horse meat product is packed in properly marked barrels or other large shipping containers, such horse meat or horse meat product should bear the markings as required by the Act and Regulations, applied either by the official brand or other approved means. An exception may be made on inspected and passed horse meat which moves from one official establishment to another under seal.

29.15 A study of various methods used and investigation with a number of different formulas of green ink gave information which should be helpful in obtaining permanent legible marks of inspection on horse meat. The area where the brand is to be applied must be free of surface water. This may be accomplished by using a scraping device attached to the handle of the brand or allowing the carcass to hang for a short time before branding. Experience with hot ink brands did not indicate that this type of brand produced a more acceptable mark on the carcasses than cold ink brands. However, on boneless horse meat, such as horse tenderloins, the hot ink brand produced a more acceptable mark. The formula for the green ink that gave the most satisfactory results follows:

	Per cent
F D & C Green No. 3 (fast green FCF)-----	$3\frac{1}{2}$
Dextrose (corn sugar)-----	3
Water -----	16
Edible shellac-----	2
95 per cent ethyl alcohol-----	75

29.16 In addition to the green domestic meat label for horse meat or horse meat food products, the words "Horse Meat" or "Horse Meat Product," as the case may be, should be stenciled in letters at least one inch in height on the barrels or other large shipping containers. Such markings on burlap, paper, or other similar barrel covers are not sufficient.

29.17 Facsimiles of approved foreign horse meat inspection certificates follow.

ARGENTINA

REPUBLICA



ARGENTINA

MINISTERIO DE AGRICULTURA Y GANADERIA**DIRECCION GENERAL DE SANIDAD ANIMAL****EXPORTACION A LOS ESTADOS UNIDOS DE NORTE AMERICA
CERTIFICADO DE INSPECCION DE CARNE EQUINA Y DERIVADOS**

LUGAR (Ciudad)	FECHA (País)
-------------------	-----------------

Por la presente certifico que la carne equina y/o alimentos de carne equina descriptos en la presente fueron obtenidos de equinos que recibieron inspección veterinaria ante-mortem y post-mortem en el momento de su sacrificio y que esta carne equina y/o alimentos de carne equina son sanos, saludables y en cualquier forma aptos para consumo humano y que no han sido tratados y no contienen ningún preservativo, materia colorante u otra substancia no permitida por las reglamentaciones que gobiernan la inspección de carne equina del Departamento de Agricultura de los Estados Unidos, que tengo a mi disposición, y que esta carne equina y/o alimentos de carne equina han sido tratados únicamente de un modo sanitario en este país.

Clase de Producto

Número de Piezas
o Bultos

Peso

Marcas de identificación en la carne equina y bultos:

Exportador

Dirección

Consignatario

Destino

Marcas de embarque

(Firma)

(Nombre del oficial del gobierno extranjero autorizado para emitir el certificado de inspección para carne equina y/o productos alimenticios de carne equina exportados a los Estados Unidos de Norte América).

(Título oficial)

CANADA

ORIGINAL to be attached to Export Entry Form B.13
and accompany the shipment to the port of
export from Canada where the agent of the
transportation company shall hand same to the
proper official of the Customs at the port of exit
from Canada.

Form PHA 36
8717-ICX-10-45

DOMINION OF CANADA

Nº 2669 H.M.

DEPARTMENT OF AGRICULTURE



HEALTH OF ANIMALS DIVISION

MEAT AND CANNED FOODS

HORSE MEAT

Place..... Date.....

This is to certify that the meat or meat food products herein described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, colouring matter, or other substance not permitted by the Meat and Canned Foods Act and Regulations, and have been handled only in a sanitary manner in this Country.

Identification marks on meats and packages

Consignor..... **Address**.....

Consignee Destination

Shipping marks.....

(Name of Vessel or Car No. and Initials)

Inspector under Meat and Canned Foods Act.



MEXICO
(Horse Meat)

Certificado No. _____

REPUBLICA MEXICANA
SECRETARIA DE AGRICULTURA Y GANADERIA
DIRECCION GENERAL DE GANADERIA

EXPORTACION A: _____

C E R T I F I C A D O
DE INSPECCION DE CARNE DE CABALLO

(Lugar)

(Fecha)

Por el presente se certifica que la Carne de Caballo y los Productos de Carne de Caballo que aquí se detallan, proceden de Caballos que fueron sometidos a Inspección Sanitaria Veterinaria Federal, antes, durante y después de ser sacrificados en los términos de la Ley del 31 de diciembre de 1949, y que dicha Carne de Caballo y Productos alimenticios de Carne de Caballo se encuentran en perfectas condiciones sanitarias, siendo por tanto adecuados para la alimentación humana y que no contienen ni han sido tratados con ningún preservativo, materia colorante u otras substancias prohibidas por la Ley antes citada y que tal Carne de Caballo y Productos alimenticios de Carne de Caballo, han sido manejados en forma completamente higiénica.

MARCAS DE IDENTIFICACION EN LA CARNE DE CABALLO

Nombre del Establecimiento T.I.F. Productor:	Vía:
Número de Registro:	Destino:
Remitente:	Consignatario:
Procedencia:	Marcas de Embarque:
Detalle del Cargamento:	
<hr/> <hr/> <hr/> <hr/>	

(Firma del Funcionario Federal autorizado)

(Sello de la Direc. Genl. de Ganaderia)

29.18 The import mark of inspection on horse meat and horse meat products should be applied with green ink by means of a hexagonal import brand when applied directly to the horse meat or horse meat product.

When applied to the container, the regular 2½-inch import brand should be used with the words "Horse Meat" in letters not less than one-half inch in height appearing adjacent to the brand. The markings on containers may be applied by means of regular marking ink.

PART 40—THE IDENTIFICATION, FOOD INSPECTION, AND CERTIFICATION SERVICES

40.1 The Identification Service provides for maintaining the identity of U.S. inspected and passed product (including imported product) as such when it is divided into smaller units at a location other than an official establishment under the supervision of an inspector of this Division. It can be used to apply the marks of inspection to parts removed from a federally inspected carcass, such as beef tenderloins; to parts of a pork loin, a full beef loin, or short loin when divided into two or three parts, etc. It can also be used for the identification of steaks, chops, roasts, and similar size meat cuts taken from fresh carcasses or parts thereof that are identifiable as being federally inspected and passed and so marked and are sound, wholesome, and fit for human food. Sufficient supervision is necessary to carry over to the end product its identification as being U.S. inspected and passed and so marked and properly labeled. Also, adequate attention will be paid to the sanitation, equipment, personnel, etc., in the area used for preparing such cuts.

The mark of inspection is to be applied to the meat or to the container by means of special MID brands furnished by the Washington office, and in no case to be applied by any other means. The identification brand featuring an abbreviation of the station location and the letter "D" is to be used for branding meat and meat food products. Boxes, packages, etc., will be marked with a 2½-inch brand featuring the establishment number assigned to that particular location. The latter brands are constructed so that the numbers are interchangeable.

The identification service may now be used to supervise the preparation of meat for stewing (approximate one-inch cubes—providing grinding of meat is not involved) and to identify consumer-size packages.

Labeling material for meat or meat food products packaged in consumer-size packages will bear the marks of Federal meat inspection as illustrated in Section 17.2(b) of the Meat Inspection Regulations. An establishment number in the 3000 series will be assigned. The finished label must be approved by the office of Labels and Standards. All labeling material bearing the marks of inspection under the identification service must be delivered to the inspector upon being received from the printer. The labeling material will be inventoried and kept under Department lock or seal at the establishment and will be used only under the supervision of an inspector.

The identification service cannot be used for supervising any processing or meat chopping operations. These activities would need to be done in an establishment operating under Federal Meat Inspection.

40.2 The Certification Service is provided so that we can respond to a request for specific certification for export product which is in addition to the certification contained in our regular export certificate. Examples of the types of certification statements that are to be done under this service are the additional certification required on Form MI-410-11 for lard exported to Germany and which limits the time of production of the lard and other restrictions and statements concerning the origin of animals so that the meat can be certified as being derived from areas free of Vesicular Exanthema. To make these certification statements which are beyond our normal meat inspection responsibilities, requires additional time for which we must be reimbursed—including all time required to obtain the factual information on which to base certain kinds of certificates, and maintain the identity of the product, as well as the time required to make out the certificate. All subsequent varying statements and certifications must be specifically authorized by the Washington office, although the original application will suffice. Any requests with which you are unfamiliar should first be cleared.

40.3 The Food Inspection Service provides for the supervision of the preparation of certain food items containing meat, meat byproducts or meat food products as ingredients, but which are not subject to the Meat Inspection Act. The application for this service should be accompanied by a brief description of the food article proposed to be prepared under this service. A complete description of the method of preparation together with the formula of preparation and a percentage list of the ingredients used must be included. It would also be expedient to include a sketch of the label proposed to be used with the food article.

A facility review will be made by the inspector in charge when instructed to do so after the application has been forwarded to the Washington office. Blueprints of the facility will not be required since the operation of the Food Inspection Service will, in most cases, be on an intermittent basis. In making the review the inspector in charge will apply the same facility requirements as would be accepted for a similar establishment operating under Federal meat inspection or the identification service.

Labeling material for food articles prepared under this service will bear the marks of Federal meat inspection as illustrated in section 17.2(b) of the Meat Inspection Regulations. An establishment number in the three thousand series will be assigned upon approval of the application. The finished label must be approved by the office of Labels and Standards. All labeling material bearing the marks of inspection must be delivered to the inspector upon being received from the printer. The labeling material will be inventoried and kept under Department lock or seal at the establishment and will be used only under supervision of the inspector.

The same basic sanitary requirements will apply as are deemed necessary in establishments operating under Federal meat inspection. Equipment for handling the product must meet the same standards of construction. Employees' conduct and practices and product handling techniques will meet our usual standards of sanitation.

Only U.S. inspected and passed meat, meat byproducts and meat food products will be used as ingredients of the food article. At the time these products are offered as ingredients they must be sound, wholesome and otherwise acceptable. Other ingredients used in the manufacture of the food article must also meet the same standard for wholesomeness necessary for the manufacture of meat food products in federally inspected establishments. When laboratory sampling of ingredients is necessary the inspector should request the laboratory to indicate time to be charged on the form as is done for specification examination work. This laboratory time is reimbursable and will be shown on Form BFD-96-1. Inspection will be continuous when the inspected food article is being prepared, packaged and labeled. Regular export stamps and certificates may be issued at the applicant's request.

40.4 Application for Identification Service, Certification Service, Food Inspection Service and Specification Examination Service should be made on Form MI-416-6. The application for Identification Service should be accompanied by comments from the inspector in charge describing the operation involved and the acceptability of the facilities.

40.5 Charges and Preparation of Reports for Service. Charges should be made as outlined in Administrative Memorandum No. 323.1 at established billing rates contained in AM-324.5. Service furnished for an official establishment need not be covered by an advance of funds. However, when the service is to be performed under an advance payment the station office will maintain a record of the hours of service rendered as well as a record of the amount of the advance payment so that service will not be rendered beyond the amount paid for in advance. The advance payment should not be less than enough to cover service for a 2-week period. In case the service is performed under an advance payment, a note to that effect should be made in the remarks column on the BFD-96-1. All food inspection service rendered should be reported on Form BFD-96-1 in the "Other Specify" column at the extreme right of the form. Insert the word "Food" in the heading of the column.

Local transportation cost should not be charged in furnishing the service. However, should it be necessary to travel outside the confines of what is normally considered the station, time spent going to and from the point of inspection as well as any per diem, mileage, or other reimbursable expenses should be charged against the one receiving the service.

PART 180—DESIGNATION OF METHODS

180.1 Conventional humane slaughter electric stunning devices produce animal anesthesia by passing an electric current through the brain of the animal. This is accomplished by placing two electrodes transparietally on the skull of the animal being stunned. It has come to our attention that some official establishments have modified the conventional electrical stunning instruments by separating the two electrodes. Using this version one electrode is placed on the animal's skull and the other on the body over the thoracic, abdominal or perineal region. As a result the electric current passes along and parallel to the nerve supply of the heart. With proper electrical dosage and uniform placement of the electrodes, desirable anesthesia can be produced. Excess dosages and in some animal species variable electrode placement will electrocute the animal with an immediate stoppage of heart and respiration. The Humane Slaughter regulations in Part 180.30(a)(4) require that "The animal shall die from loss of blood resulting from the sticking and bleeding, and not from the electrical shock." Carcasses from animals killed by the electrical charge should not be passed for food.

When electrical stunning instruments are used on livestock in official establishments, it is necessary to determine if anesthesia or death has been produced. Presence of pulse and respiration are basic in making this decision; however, normal plant operations in the stunning area are not conducive to detecting the physiological signs of life. Therefore, as a part of the humane slaughtering inspection procedure, frequent unscheduled animal examinations should be made as follows: Immediately after stunning remove three or more unstuck animals from the conveyor or sticking platform. The stunned animals should not be dropped to the floor or otherwise roughly handled. Abuse of the stunned animal may in itself produce death. In the absence of any stimulation but while under constant inspection observation, the animals should be allowed to regain consciousness. Failure of any animal to recover would indicate that excessive electrical dosages or improperly placed electrodes had been used. When failure of the animal to recover is due to electrical charge or exposure time, the management should be instructed to adjust either or both factors immediately.

Experience has shown that independent and separate placement of electrodes in swine-stunning operations should not be left to the operator. Providing death of the animal is not produced, the Division has no objection to placement of one electrode on the head of the animal just in front of the ears with the second electrode being placed over the thoracic region. To prevent misplacement of electrodes by operators in the absence of inspection personnel, the maximum distance between electrodes should be governed with a space-limiting device. This may consist of a metal or plastic bar, rod or stout cord that will extend from the animal's head to a location over the thoracic region. Minimum distances between electrodes may be adjusted within the total length of the limiting device. In no instance, however, should it be possible to separate the electrodes for a distance greater than the total length of the limiting device. Continued failure to meet these requirements would be grounds for removal of an animal species from the humane slaughter identification listing. It is not necessary to use the fixed electrode positions while stunning sheep or calves.

Requirements of the Humane Slaughter Law dictate that animals stunned by electrical, chemical, mechanical, gunshot or other methods shall be unconscious before they are shackled, hoisted, thrown, cast or cut.

It has come to our attention some slaughterers are using stunning equipment which is ineffective in producing and maintaining animal unconsciousness throughout the slaughtering process. Under these conditions, carcasses prepared from such animals as a species are not eligible for humane slaughter identification. Veterinarians responsible for determining compliance should assure themselves through regular observations that designated stunning instruments are functioning properly, that they are being correctly applied, and that animals are being satisfactorily stunned. No animal species should be included in the monthly humane slaughter identification report when these requirements of the Humane Slaughter Law are not being regularly and conscientiously fulfilled.

It should be fully understood the existence of humane stunning instruments in any establishment does not automatically constitute humane slaughter for a given species.

PART 181—IDENTIFICATION OF CARCASSES OF CERTAIN HUMANELY SLAUGHTERED LIVESTOCK

181.1 To administer the Department's responsibility for identifying carcasses handled and slaughtered according to the Humane Slaughter Law, the following procedures are to be followed:

(1) On the first day of each month or the first working day thereafter, the Supervisory Veterinary Meat Inspector (final man) for each slaughtering establishment will complete Form MI-403-4.

(2) Completed Form MI-403-4 should be forwarded on the day of completion to the Inspector in Charge for his concurrence.

(3) If no slaughtering is conducted by an establishment during the first regular working week of the month, the form should be completed by the inspector in charge, basing his report on the slaughter methods used during the last previous operation.

(4) A completed Form MI-403-4 should be submitted for each slaughtering establishment each month.

(5) The inspector in charge should mail the signed report indicating his concurrence to the Chicago Meat Inspection Office.

(6) Each month, based on information received in completed Form MI-403-4, the Meat Inspection Division will release for publication in the Federal Register, establishment names, establishment numbers, and species of animals being handled and slaughtered in accordance with the Humane Slaughter Law.

(7) Carcasses of animals that have been prepared and marked with the inspection stamp in official establishments may be said to be identified within the meaning of the Humane Slaughter Law providing the establishment name, establishment number and species being identified are designated in the Federal Register as meeting the requirements of the law at the time of branding.

181.2 Establishments that qualify as humane slaughterers are entitled to carcass identification as they come into compliance. Therefore, at any time during the month as slaughtering of one or more species comes into compliance, the Washington office should be notified. As the information is received, publication will be made in the Federal Register. This will be in the form of a supplement to the regular monthly or official listing.

181.3. Whenever inspection is withdrawn from an official establishment, submit a Form MI-403-4 to the Washington office with the notation, "Inspection withdrawn as of June 20," or whatever date is applicable.

If this is accomplished on the date of withdrawal or before in those instances where the information is available, such establishments will be removed from our official listings by means of public notice in the Federal Register.

In those instances involving suspensions, submit a Form MI-403-4 with the notation of the suspension date. Such establishments will be removed from our humane slaughter identification list. At such time as inspection is reinstated, a new form should be submitted indicating method of slaughter used along with the species being slaughtered. Such information will be published in the Federal Register in the form of a supplement as soon as the information is received.

181.4 In some cases a species is slaughtered at an establishment, but a report on the method of slaughter is not submitted. This results when the establishment indicates they do not intend to slaughter a particular species during the month, but later in the month because of change in plans, this species is slaughtered. Since the species is not included on the initial MI-403-4, a supplemental report is necessary or it results in the species not being identified as to the method of slaughter.

Therefore, to assure that the carcasses of all animals slaughtered and handled humanely are appropriately identified, a change in the present method of reporting is necessary. In the future, when completing the MI-403-4, the species should be checked as slaughtered humanely if (1) the establishment slaughters and handles the species humanely on the first day of slaughter of the month and plans to do so whenever slaughter is conducted at the establishment during the month, or (2) the establishment does not slaughter the species on the first day of slaughter, but has facilities and equipment for handling and slaughtering the species humanely, has in the past demonstrated its ability to handle and slaughter the species humanely, and as far as can be ascertained, plans to handle and slaughter the species humanely when slaughtered in the future. This would be so even though it may not be the establishment's intention to slaughter this particular species in the month for which the report is being submitted. However, if an establishment does not slaughter a particular species for a period of six months, the species should not be included on the report. At some stations this procedure is already being followed and these instructions will not necessitate a change. When the MI-403-4 is reprinted, it will be revised to reflect this change.

Also, the review of the MI-403-4 indicated more attention needs to be given to completing this form properly. Some of the more common errors are: (1) not submitting the report for an establishment although it is conducting slaughtering operations; (2) not indicating the establishment number; (3) listing the wrong establishment number; (4) not indicating the species slaughtered; (5) indicating a species as slaughtered humanely when other methods are used; (6) indicating other methods are used when the species was actually slaughtered humanely; and (7) not signing the report. These mistakes may result in the report being of no value, or if the mistake is not detected results in an inaccurate report being published in the Federal Register. The inspector in charge must develop a system of review to assure a correct report is submitted from each establishment conducting slaughtering operations at his station. We also continue to receive late reports. Every effort should be made to submit this report as soon after the first of the month as possible.

Although there is a definite need for improvement in some areas, the majority of the stations are submitting satisfactory reports. We are sure with a little more effort, we will receive accurate reports from all stations and more properly fulfill our responsibility in this area.

INDEX

	Section
Abscesses:	
hog heads-----	11.5
pork tongues-----	10.10(f)(2)
Accidents:	
control and prevention-----	7.6
reduction of-----	3.14
Acid cleaners, use in removing corrosion-----	8.3(a)(3)
Acidification, casings-----	18.66
Actinomycosis, lesions of, cattle-----	10.10(a)(11)
Address of firm, labeling-----	17.24
Administrative Management, Washington office-----	3.2(a)
Adulteration, packaged meats and meat byproducts-----	18.80
Advertising:	
containers bearing marks of inspection, used for-----	17.6
newspapers, billboards, etc.-----	16.1
Affidavit (MI-420-2), sample-----	20.8
African swine fever, restrictions on meat from countries in which exists-----	27.2
Agricultural Marketing Service, certification by for pizza crusts-----	18.19, 18.82
Albumin from inedible material, not approved-----	18.18
Allspice (pimento)-----	17.19
Aluminum:	
foil in contact with product-----	17.11
staining of product-----	8.13(g)
Amines, use for treatment of water in boilers-----	8.3(c)
Anaplasmosis, recovered cases-----	11.23
Animal Disease Eradication Division:	
blood samples collected for-----	22.16
brucellosis reactors, report of findings-----	9.6, 11.8
cattle hides, identification by tagging-----	11.25
cleaning and disinfection of vehicles-----	22.15
Market cattle testing program-----	22.16
reports of diseased animals-----	22.1-22.6
specimens of lesions suspected of being tuberculous-----	11.7(d)(e)
tuberculin reactors, report of findings-----	9.3
Animal Foods:	
carcasses of animals affected with certain conditions-----	11.21
interstate transportation-----	25.16
rates for reimbursable services-----	7.4

Animal Inspection and Quarantine Division:	
Canadian cattle, reports of slaughter-----	22.14
hyperimmune swine inspected by-----	9.7
inedible material, certification for export-----	24.9
personal consumption entries from countries in which rinderpest or foot-and-mouth disease exists-----	27.15
rejected import product-----	27.7(b)
Animals:	
ante-mortem inspection-----	9.1-9.18
carelessness in handling-----	9.14
cruelty to-----	9.14
dead, permission to enter official establishment-----	13.5
definition-----	1.1
diethylstilbestrol, withdrawn from feed containing---	9.18
emergency slaughter-----	9.8
facilities for slaughter-----	9.1
humane slaughter-----	180, 181
listeriosis, symptoms-----	9.10
only those eligible for human food purposes to be presented for inspection-----	9.17
other than cattle, sheep, swine or goats, slaughter of-----	2.2
scrapie, symptoms-----	9.11
Ante-Mortem and Post-Mortem Inspection:	
Summary (MI-403)-----	20.1
Ante-Mortem Inspection:	
animals apparently healthy unsuitable for food purposes-----	9.17
animals at rest and in motion-----	9.2
calves, lacking in vigor-----	9.13
cattle, injection of proteolytic enzymes-----	9.16
facilities for-----	9.1
horses-----	9.9
pens, equipment, and help furnished by establishment-	9.1
pesticides, exposure to-----	9.15
requirements for-----	9.1-9.18
tuberculin reactors, identification-----	9.4
vesicular conditions in hogs-----	9.12

Anthrax, in swine on slaughtering floor-----	10.16
Antibiotic injections, cattle-----	11.24
Anticaking agents:	
salt, seasoning or curing mixtures containing-----	18.21(a)
substances acceptable-----	18.83
Appeals from inspector's decision, report-----	21.1
Application for Export Certificate and/or Stamps (MI-412)-----	20.5
Applications:	
certificates of exemption-----	4.2-4.4,4.7
Certification, Food Inspection, Identification and Specification Examination Service-----	40.4
inspection-----	4.1,4.7
Argentina:	
certificate, horse meat from-----	29.17
facsimile of certificate for meat from-----	27.17
Armed forces, smoked hams for-----	18.36
Army, grading of meats for-----	16.12
Arthritis, disposition of hog carcasses affected with-----	11.1
Assignments of employees:	
changed from time to time-----	3.7
conformity with grade classification-----	3.6
hours of duty-----	7.3
number and grades at station-----	3.8
Assistant Directors:	
inspectors in charge responsible to-----	3.3
program for checking products sampled-----	18.79
report of samples-----	18.72(d)
responsibility-----	3.2(b)
transfer of employees-----	6.6,6.7
Atrophic rhinitis, hogs affected with-----	11.11
Australia, facsimile of approved certificate-----	27.17
Austria, facsimiles of approved certificates-----	27.17
Authorization for travel and attendance at meetings---	6.8
Automobile, personally owned, used by inspector-----	6.4,6.5

Bacon:	
qualification of term-----	17.41
slicing machines, care of-----	8.14(e)
Badges:	
official, wearing of-----	6.3
worn on outer clothing, discouraged-----	8.11
Bait:	
malathion and sugar-----	8.5(b)(4), (5)
rodent-----	8.5(d)
Bakeries, supervision required for pizza crusts-----	18.19
Beans, preparation of product containing-----	18.26
Beef:	
kidneys, inspection procedures-----	18.10
products, viscera separation, conditions-----	10.10(f)
tenderloins, application of inspection legend-----	16.18
Belgium, facsimiles of approved certificates-----	27.17
Bile:	
duct, opening of, cattle-----	10.10(a)(9)
from condemned livers-----	14.8
Biological residue in slaughtered animals-----	9.17
Biological Sciences, Washington office-----	3.2(a)
Biological Sciences Laboratory:	
sample bottles obtained from-----	9.16
specimens submitted to-----	11.7(b), 11.15
Biweekly Report of Meat Inspection Personnel (MI-418-1)-----	20.7
Bled carcasses, disposition of-----	11.14
Blood samples, collected for ADE-----	22.16
Boned pork heads, description of term-----	16.30, 17.20(c)
Boneless meat, inspection-----	18.8
Boneless pork loins:	
control during curing-----	18.33
treatment for destruction of trichinae-----	13.32
Bones:	
crushed or ground, not to be used as ingredient of meat food product-----	18.14
found in meat food products-----	18.5
Boning:	
control over operations-----	18.8
not regarded as processing-----	2.4

Bottoms, included in settling-----	17.49(f)
Bouillon cubes, containing meat extract or animal fats-----	18.78
Box dyes, stencils, used on containers-----	17.4, 17.5
Brains and tongues, sheep and lambs-----	17.43
Branding:	
beef tenderloins-----	16.18
calf carcasses-----	16.16
carcasses, clothed-----	10.11(f)
horse meat-----	29.13-29.15
number of imprints-----	16.17
rabbinical-----	16.8
(Also see Marking)	
Brands:	
cast steel burning-----	16.9
Coast Guard-----	22.13
control over-----	16.2, 16.4
drilling hot-iron brands-----	16.9
furnished by establishment-----	16.2
grade, buyers, etc., placing of-----	16.8
hide, for identifying cattle-----	22.4(a)
hot ink-----	16.11
Identification Service-----	40.1
import, horse meat-----	29.18
imprints to be clear and legible-----	16.8
inventory to be maintained-----	16.7
Navy and Marine Corps-----	22.8(d), 22.13
property accountability no longer maintained-----	16.5
provisional, USDA, on product for Veterans Administration-----	22.9(a)
replacement-----	16.6
special, indicating specification compliance-----	22.8(e)
specification, control of-----	22.10
uniformity in size and design-----	16.3
unserviceable, disposal-----	16.5
USDA Accepted, Provisional, and Military-----	22.8(e)
"US Passed for Cooking" and "US Condemned"-----	10.5
Braunschweiger, product labeled as-----	17.54
Brazil, facsimile of approved certificate-----	27.17
Bribery, attempted-----	23.2

Brucellosis:	
cattle reacting to test-----	10.10(a)(13)
reactors, ante-mortem-----	9.6
reactors, reporting of-----	11.8
Brushes:	
fine wire not permitted-----	8.13(h)
fountain type, washing carcasses-----	10.12
marking, not permitted for applying labeling features-----	17.4
Butchers, retail, exemption-----	4.3
Buttermilk, dried, use not approved-----	18.17

Calcium caseinate, use not approved-----	18.17
Calculations of percentage and volume -----	3.15
Calves:	
carcasses cleaned and dressed while suspended from rail-----	10.10(c)(1)
carcasses, marking-----	16.16
carcasses shipped with skin attached-----	16.16
cuts from carcasses marked at another establishment---	16.16
exposed surfaces of carcasses, inspection-----	10.10(c)(4)
heads, washing of-----	10.10(c)(2)
included under cattle in definition for animal-----	1.1
large, dressing of-----	10.10(c)(5)
post-mortem inspection requirements-----	10.10(c)
unborn, skinning-----	13.3
viscera inspection-----	10.10(c)(3)
viscera separation, products and conditions-----	10.10(f)
young, carcasses of-----	9.13
Canada:	
cattle from, slaughtered-----	22.14
certificate, horse meat from-----	29.17
facsimiles of approved certificates-----	27.17
Canning:	
acidity, product having minimum-----	18.46
cold spots, checks for-----	18.41
cured hams for-----	18.31
date and identity on hermetically sealed glass containers-----	17.9
defective containers, handling-----	18.44
filling lines-----	18.39
handling and shipping product-----	18.43
heat processing of product-----	18.39
hermetically sealed containers-----	18.37
incubation of test samples-----	18.47
net weight determination-----	17.32-17.35
overfilling-----	18.40
"Perishable, Keep Under Refrigeration" statement	
product prepared under-----	18.86
steam pressure cooking, products processed without-----	18.45
temperature of sausage prior to-----	18.42
Carcasses:	
animals affected with certain conditions, used for animal foods-----	11.21

Carcasses: con't	
animals injected with papain-----	16.41, 17.66
bled, disposition-----	11.14
calf, skin attached, marking-----	16.16
clothed, branding-----	10.11(f)
condemned, tanking and denaturing-----	14.1-14.10
conditionally passed, cysticercus bovis-----	16.15
foreign origin, marking cuts from-----	16.40
icterus, animals affected with-----	11.20
location and number of brand imprints-----	16.17
mutilation of, unnecessary-----	10.6
passed for cooking-----	15.1
retained, report of disposition-----	11.3
tagging-----	10.4
tanks, identifying numbers on-----	13.4
washed and clothed, marking-----	10.11, 16.14
Carotenosis:	
test for-----	11.22
Carriers, requirements published by-----	25.5
Caseous lymphadenitis, disposition of sheep	
carcasses and parts-----	10.10(d) (4), (5)
Casings:	
acidification of approved dye solutions-----	18.66
artificial, dye-impregnated-----	18.67
flushed before stuffing-----	18.51
inspection-----	18.50
mineral or vegetable oil applied to outer surfaces	
net weight statement-----	18.54
oil as mold inhibitor-----	17.29
18.54	
Cattle:	
carcasses, identification for Meat Grading Branch-----	22.12
carcasses, skinning-----	10.10(a)(7)
enzyme solutions, ante-mortem injection-----	9.16
hides, identification-----	11.25
post-mortem inspection requirements-----	10.10(a)
tuberculin test-----	11.6
washing of carcasses-----	10.10(a)(14)
Ceilings, control of condensation-----	8.13(m)
Center cut, loins and pork chops-----	17.21

Cereal:	
acceptability-----	17.20(d)
description of term-----	16.31, 17.20(d)
ingredient mixtures containing-----	18.70
mettwurst, not permitted ingredient in-----	18.59
sausage, prepared with-----	18.57
thuringer or corned beef hash, not permitted ingredient-----	18.58
Certificates. See export certificates, import certificates, shipper's certificates	
Certification Service:	
application for-----	40.4
charges for-----	40.5
export product-----	40.2
purpose-----	40.2
rates for reimbursable services-----	7.4
Charges:	
disinfection of vehicles-----	22.15
inedible material, certification for export-----	24.9
Meat Grading Branch, products examined by-----	22.12
overtime-----	7.3(d), (e), 7.4
poultry inspection, overtime-----	22.19
specification examination work-----	22.8(g), (h), (i) 22.11(c)
Cheese, in statement of ingredients-----	16.26
Chemical Evaluation and Control, Washington Office-	3.2(a)
Chemicals:	
control of vermin-----	8.5
used to treat water in boilers-----	8.3(c)
Chile con carne, content of-----	17.53
Chilling and freezing procedures-----	18.81
Chip steaks, shipped interstate under exemption-----	4.5
Chopped beef, definition-----	17.46
Chopped products, restrictions on use of added water or ice-----	18.48
Chopping or grinding of meat regarded as processing	2.4
Chutes, to be hooded and vented-----	13.1
Civil Defense:	
emergency procedures-----	3.17
radiological monitoring-----	3.16

Cleaning:	
materials not acceptable for-----	8.3(b)
procedures-----	3.14
vehicles-----	22.15
Cleaning materials:	
acceptable-----	8.3(a)
not acceptable-----	8.3(b)
Cloths, dressed carcasses, wetting of-----	10.11
Coal tar dyes, certification required-----	18.67
Coast Guard:	
examination of food articles for-----	22.7(a)
special brands, application-----	22.13
Codes:	
country of origin, products, and refused entry or condemnation-----	27.8(c)
laboratory-----	20.9
products-----	20.2
Cold spots, heat processing equipment-----	18.28,18.41
Coloring, artificial:	
ingredients statement-----	16.22
penetration, examination for-----	18.68
Communicable disease reports-----	22.1,22.2,22.6
Condemned products:	
carcasses, tanking and denaturing-----	14.1-14.10
control of, if contain diseased organisms-----	14.9
reported on MI-407-----	20.3
reporting, on reinspection-----	18.4
tanking-----	13.1
Condensation, control of-----	8.13(m)
Condiments, added to sausage-----	18.56
Consumers:	
definition-----	4.3(b)
products shipped to under exemption-----	25.13
Consumer-size packages, boneless pork shoulders or butts-----	18.15
Containers:	
acceptable for use-----	8.13(n)
animal casings used for-----	18.51
boneless meat-----	18.8
cloth or paper, prevention of contamination-----	8.13(p)

Containers: con't	
curing mixtures and seasonings-----	18.16
date of canning-----	17.9
deceptive filling-----	17.31, 18.40
enamelware, not acceptable-----	8.13(k)
establishment number embossed on-----	17.8
hermetically sealed-----	17.8, 17.9
ingredients, statement of-----	17.3
jet-type equipment for cleaning-----	18.49
labeling-----	17.3-17.9
net, gross and tare weights-----	17.25-17.29
product for Government agencies-----	22.8(j)
restricted products, sealing-----	25.9(b)
second-hand, inspection and cleaning-----	8.15(i, j, k)
shipping-----	16.35-16.39
Contamination:	
accidental, cleaning of product-----	18.1
bacterial-----	8.14
equipment, care of-----	8.15
labeling, improper-----	17.10, 17.11
rodents, dirt, and the like-----	18.71(b)
sources of, and suggestions for elimination-----	8.13, 8.14
Contracts and Enforcement, Washington office-----	3.2(a)
Cooked ham, labeling-----	17.47
"Cooked" or "fully cooked", use of term-----	16.24(b)
Cookers, Jourdan-type-----	8.13(u)
Cooking and smoking practices, specific tested-----	18.11(a)(3)
Cooking, carcasses and parts passed for-----	15.1
Cooperation with local authorities-----	22.1-22.19
Copper, not acceptable if in contact with product-----	8.13(w)
Corned beef, inclusion of head, cheek, or heart	
meat in imported canned-----	27.3
Cornced beef hash, cereal not permitted-----	18.58
Corn syrup:	
dried, in meat food products-----	18.27
ingredient statement-----	17.20(g)
solids, limited in pickle-----	18.30(d)
Costa Rica, facsimile of approved certificate-----	27.17
Country style, term used in connection with sausage---	17.17
Cracker meal, labeling, declared as such-----	17.20(i)

Cracklings, not acceptable as ingredients of meat food product-----	18.80
Cruelty to animals, correction of practices constituting-----	9.14
Crushed and hashed material, tanking-----	14.2
Crusts or dough used in preparing pizza pies-----	18.19, 18.82
Cured meats:	
added substances-----	16.33
boneless pork loins treated for destruction of trichinae-----	18.32, 18.33
canned-----	18.85
monosodium glutamate or hydrolyzed plant protein added to pickle-----	18.30(b), (c)
solutions injected into meat-----	18.29
Curing compounds, commercial, containing nitrites-----	18.24, 18.84
Curing mixtures:	
anticaking agents, acceptable as-----	18.83
approval and labeling-----	18.16
Customs Service:	
breach of bond-----	27.19
redelivery of unacceptable product-----	27.7(a), (b)
reporting imported product-----	27.8
Cutters, cleaning-----	8.14(c)
Cutting boards, cleaning-----	8.15(e)
Cysticercus bovis, carcasses conditionally passed for food on account of-----	16.15
Cysticercus cellullosae, carcasses of hogs affected with-----	11.17
Czechoslovakia:	
authentication of certificates-----	27.16(b)
facsimiles of approved certificates-----	27.17

Dead animals, requirements to bring on premises-----	13.5
Dealers, retail, exemption-----	4.3
Defense emergency:	
action taken following attack-----	3.17(c)
continuity of functions during-----	3.17
cooperation with State and local agencies-----	3.17(d)
monitoring stations-----	3.16
order of succession, Division responsibility-----	3.17(b)
Definitions of terms-----	1.1
Defrosting of product-----	18.3
Dehydration:	
celery-----	17.20(f)
garlic-----	16.25, 17.20(f)
onions-----	16.25, 17.20(f)
potatoes-----	16.25
Delinquency, failure to pay overtime-----	7.3(e)
Denaturing:	
agents, condemned products-----	14.3-14.5
inedible rendered fat resembling edible product-----	14.6
uninspected product shipped interstate-----	25.16, 25.18
Denmark, facsimiles of approved certificates-----	27.17
Detergents, use in official establishments-----	8.3(a)(1)
Deviled meat food product, water content-----	17.58
Diethylstilbestrol, animals withdrawn from feed containing-----	9.18
Director, Office of-----	3.2(a),(b)
Diseased animals:	
brand identifications-----	22.4
carcasses and parts, disposal-----	11.1-11.25
disinfection of vehicles containing-----	22.15
Federal and State officials, reports to----- tuberculosis eradication-----	22.1, 22.2 22.5
Disinfection and cleaning, trucks and railroad cars--	22.15
Division, organization of Washington office-----	3.2(a)
Dog food, interstate transportation-----	25.16
Domestic meat labels:	
horse meat-----	29.16
replacement of detached-----	16.38
shipping containers enclosing combination of products-----	16.35

Dominican Republic, facsimiles of approved certificates-----	27.17
Doors, between edible and inedible departments-----	13.1
Downers, slaughtered as suspects-----	9.1
Drained products, proper procedure-----	18.81(2)
Drawings:	
disposition, if out of date-----	4.10
official establishments-----	4.9-4.14
paster, incorporated in new blueprints-----	4.12
project abandoned-----	4.13
remodeling or new construction-----	4.9
specifications accompanying-----	4.9(d)
yearly review-----	4.11
(Also see plans)	
Drums:	
acceptability for use-----	8.13(n)
coated with lacquer-----	8.13(x)
second-hand-----	8.15(j)
Dry salt cured, product designated as-----	17.42
Due Notice, regarding shipment of product-----	7.1
Dye solutions:	
acidification of-----	18.66
artificial casings-----	18.67
Egg products, other than shell, inspection required-----	2.3(b)
Electric current, stunning of animals-----	180.1
Elevator drips, elimination-----	8.13(s)
Emergency:	
resulting in work stoppages-----	5.4
slaughter-----	9.8
training program-----	3.5
Employee Development and Training, Washington office	3.2(a)
Employees:	
appointment and promotion-----	3.1
assignments-----	3.6-3.8,7.3
automobile, personally owned-----	6.4,6.5
conduct-----	23.1
gratuities not acceptable-----	23.1
head coverings-----	8.9

Employees: con't

leave, maintenance of reports-----	6.1(d)
performance, evaluation-----	3.9(a)
requests for transfer-----	6.6,6.7
safety-----	3.14
smoking while on duty-----	8.7
training-----	3.4
veterinary medicine, activities in prohibited-----	23.1
(Also see Inspector)	

Enamelware, prohibited-----	8.13(k)
Engineers, Corps of, examination of food articles for-----	22.7(a)
England and Wales, facsimile of approved certificate-----	27.17
Enzymes:	
solutions, ante-mortem injection in cattle-----	9.16
used on meat cuts and steaks-----	18.25
Epithelioma of the eye-----	11.18
Equine meat, term applies only to horses-----	29.1
Equipment:	
cleaning of articles before reuse-----	8.15(b)
contamination of products, prevention-----	8.13
enzymes, ante-mortem injection in cattle-----	9.16
expellers, cleaning of-----	8.14(g)
galvanized metal, corrosion on-----	8.15(h)
grinder plates, reversible-----	8.14(a)
jet-type, for cleaning jars and cans-----	18.49
magnetic traps-----	8.12
post-mortem inspection-----	10.1
sausage stuffing machines, cleaning-----	8.14(d)
sawdust, use of-----	8.13(q)
separate for product accidentally contaminated-----	18.1
suitability determined by Washington office-----	18.12
tanking-----	14.2
Establishments:	
access of inspectors to-----	6.2(a)
cleaning materials-----	8.3
dead animals, permission to enter-----	13.5
drawings-----	4.9-4.14
exempted-----	4.3, 4.6
Food Inspection Service-----	40.3
grants of inspection-----	5.1
material used in construction-----	4.9(d)
number applied to sealed containers-----	17.8
numbers, Identification Service-----	40.1
operations, inspector to notify superior concerning-----	2.5
ownership or control of-----	4.7
poultry slaughter and evisceration-----	2.3
previous employment of inspectors-----	6.7 (e), (f)
procedures, chart for recording-----	18.75

Establishments (continued):	
report by inspector:	
if no product prepared-----	5.2
if operations suspended-----	5.3
requiring inspection-----	2.1
survey by inspectors, drawings submitted-----	4.9
tenants operating in-----	4.8
vermin control-----	8.4-8.6
visitors-----	6.2
water supply, requirements-----	8.2
Exemption:	
application for certificates-----	4.2-4.4, 4.7
consumers, products shipped interstate, confined to-----	25.13
horse meat not permitted in exempted establishments-----	4.3(e)
interstate transportation:	
common carrier-----	25.14(a)
private conveyance-----	25.14(b)
nuisances not permitted on premises-----	4.3(d)
ownership of establishment-----	4.7
premises and business to be checked-----	4.6
retail butchers and dealers, requirements-----	4.3
review of establishments, semi-annual-----	4.6
shipper's certificates-----	25.14
trichinae, treatment of pork to destroy-----	4.3(c)
weight and kind of product shown on shipper's certificate	25.14(c)
Expellers, cleaning of-----	8.14(g)
Export:	
certificate and stamps, application for on MI-412-----	20.5
Certification Service-----	40.2
Identification Service, product packed under-----	24.5
inedible animal products-----	24.9
inspection of products for-----	24.3, 24.8, 24.9
meat byproducts, certification-----	18.81
product inspected at place other than official establishment	24.8
product processed in unofficial establishment-----	24.2
stamps and certificate requirements-----	24.1-24.9
Export certificates:	
additional copies-----	24.7(a)
destination of product-----	24.6
inedible products-----	24.9
inspection of products for which requested-----	24.3
restrictive statements-----	24.7(b)
signature of inspector-----	24.4

Export stamps, affixing-----	24.1
Extracts, spice, having distinct red color-----	16.25
Eye conditions-----	11.18
Farm:	
identification of product shipped interstate-----	25.15
term used in connection with sausage-----	17.17
Fatbacks, declaration on labeling-----	17.20(h)
Fats:	
edible:	
breast, cod, kidney-----	15.3
pork-----	17.20(h)
rendered:	
pressings-----	17.49(g), 17.50
rehandling if contain tank water-----	15.2
salt used to settle-----	15.4
transportation in tank cars-----	25.10
inedible:	
denaturing, when offered for interstate movement-----	25.18
rendered:	
denaturing, if resembles edible product-----	14.6
shipping containers-----	16.39
FBI, to be notified of attempted bribery-----	23.2
Federal agencies, sale of meat to-----	2.1
Finland, facsimile of approved certificate-----	27.17
Fish and Wildlife Service:	
examination of food articles for-----	22.7(a)
fresh sea foods examined by-----	22.8(c)
Fish food, condemned livers used for-----	14.7
Flavorings:	
ingredients statement-----	17.16, 17.18
smoke and imitation smoke, suitability-----	18.90
spices-----	16.25, 17.16
Flies, elimination:	
from establishments-----	8.4
insecticides used-----	8.5(b)(2)
sprays, knock-down-----	8.5(b)(3)
sugar baits-----	8.5(b) (4), (5)
Flour, vegetable starch, etc., in product-----	17.20(d)
Food and Drug Administration:	
notified if material rejected for use-----	18.77(b)
oleomargarine, inspection of-----	28.1

Food, Drug and Cosmetic Act:	
certain products subject to-----	18.78
interstate shipments in violation of-----	26.1
Food Inspection Service:	
application for-----	40.4
charges for-----	40.5
description-----	40.3
rates for reimbursable services-----	7.4
Foot-and-mouth disease:	
personal consumption entries from countries in which exists	27.15
restrictions on meat from countries in which exists---	27.2
Foreign countries:	
certificates, facsimiles of approved-----	27.17
codes for-----	27.8(c)
Foreign officials, facsimile signatures-----	27.18
Formalin, addition to certain samples-----	18.71(k) (3)
Forms, Meat Inspection-----	20.1-20.9
Formula:	
changes in when necessary-----	18.11(c) (6)
strict adherence to required-----	18.11(a) (1), 18.11(c) (3)
France, facsimile of approved certificate-----	27.17
Franks for mailing samples-----	18.74
Freezing and chilling procedures-----	18.81
Fried pork skins-----	17.15
Frozen product:	
cleaning-----	18.3
ice glazed-----	18.9
Fruit and Vegetable Division, AMS:	
examination of food articles for-----	22.7(a)
samples, assistance in drawing-----	22.17
Fully cooked, use of term-----	16.24(b)
Fumigants, to control vermin-----	8.5(a), 8.6
Galvanized metal equipment, corrosion on-----	8.15(h)
Garlic, declaration of-----	16.25, 17.20(f)
Gate valves, care of-----	8.14(f)
Gelatin:	
ingredients of certain products-----	18.22
not permitted ingredient in certain products-----	17.44

General Services Administration, examination of food articles for-----	22.7(a)
Germany, facsimile of approved certificate-----	27.17
Glands and organs, inspection-----	10.7
Glass bottles, not permitted in processing departments---	8.13(L)
Glass containers, labeling-----	17.9
Glycerin, not to be added to product-----	18.23
solution, casings packed in-----	18.51
Government agencies:	
charges for service-----	22.8(g)(h)(i)
examinations to determine specification compliance-----	22.8
food articles examined for-----	22.7-22.13
identification of product-----	22.8(j)
products examined for specification compliance, reports	20.6
rates for reimbursable services-----	7.4
specifications-----	22.7(b)
Grade markings, foreign product bearing marks similar to those of Meat Grading Branch-----	27.12(a)
Grading:	
cuts to bear same designation as carcass-----	16.12
Meat Grading Branch, examinations by-----	22.12
terms used only by Meat Grading Service-----	16.12

Gratuities, acceptance from packers prohibited-----	23.1
Gravy mixes and the like, containing meat extract or----- animal fats	18.78
Grinder plates, cleaning-----	8.14(a)(b)
Grinding or chopping of meat, regarded as processing-----	2.4
Guatemala: facsimile of approved certificate-----	27.17
Hair, contamination by-----	8.9
Hair roots, visible, freedom of meat byproducts from-----	18.7
Haiti, facsimile of approved certificate-----	27.17
Hamburger, interstate shipment under exemption-----	4.5
Hams: cooked, labeling-----	17.47
cured, intended for canning-----	18.31
Scotch style, treatment for trichinae not required-----	18.34
shankless, significance of term-----	17.48
sliced, cooked, labeling-----	17.12(b)
smoked, for Armed forces, treatment for trichinae not required-----	18.36
Hardwood, acceptable for smoking-----	18.13
Head covering, where exposed product handled-----	8.9
Heads: cattle, inspection and handling-----	10.10(a)(2)to(6)
sheep, contamination-----	10.10(d)(1)
sold intact, cleansing-----	10.15
Hearts: calf, designation of-----	17.43
meat, beef, meaning of term-----	17.53
Hermetically sealed containers: head space, ample-----	18.40
lard, bacon, and sliced dried beef in-----	18.37
Hides, cattle, identification-----	11.25
Hogs: atropic rhinitis-----	11.11
carcasses affected with arthritis-----	11.1
carcasses, rail inspection-----	10.10(b)(6)
cholera, symptoms, reporting to ADE-----	22.6
cysticercus cellulosae, carcasses affected with-----	11.17
head inspection, post-mortem-----	10.10(b)(1)

Hogs (continued):	
lymph nodes, incising-----	10.10(b)(2)(8)(9)
lymph node tissues, removal-----	10.10(b)(7)
necks, washing of-----	10.10(b)(11)
post-mortem inspection-----	10.10(b)
rectum tied before evisceration-----	10.10(b)(3)
sterilization of implements after use on retained carcasses-----	10.10(b)(10)
tongues, inspection for abscesses-----	10.10(f)(2)
tongues, mutilation of-----	10.10(f)(1)
vesicular condition-----	9.12
viscera inspection-----	10.10(b)(4)(5)
(Also see Swine)	
Holidays:	
administratively determined-----	7.2
rates for reimbursable services-----	7.4
Honduras, facsimile of approved certificate-----	27.17
Horse meat:	
Act, no exemption from inspection-----	25.16
atlantal and supraspinous bursa, examination-----	29.12
branding outer covering of product-----	29.13
certificates for interstate shipment-----	25.6
contagious diseases, reporting animals affected with---	29.5
containers, marking-----	29.16
dorsal bones, removal of-----	29.10
exempted establishments-----	4.3(e)
foreign certificates-----	29.17
identification when leaving official establishment-----	29.14
importation-----	27.1
import mark of inspection-----	29.18
ink used in branding-----	29.15
inspection and handling-----	29.1-29.18
livers condemned on post-mortem inspection-----	29.6
parts inspected after slaughter-----	29.9
Horse meat establishments:	
pet food, preparation-----	29.2
product derived from cattle, sheep, swine, and goats, prohibited shipment with exceptions-----	29.2
walkway, elevated, around horse pens-----	29.3

Horses:	
animals showing symptoms of anthrax and other diseases-	29.4
ante-mortem inspection-----	9.9
antitoxins, horses used for production of-----	29.8
cervical inspection-----	10.10(e)(2)
contamination of carcasses-----	10.10(e)(1)
hyperimmunization procedures-----	29.7
melanin, inspection when deposits found-----	29.11
post-mortem inspection-----	10.10(e)
rail inspection-----	10.10(e)(4)
viscera inspection-----	10.10(e)(3)
Hours of duty-----	7.3
Humane slaughter:	
electric stunning devices-----	180.1
identification of carcasses-----	181.1, 181.2, 181.4
information on slaughtering-----	181.1
inspection withdrawn or suspended-----	181.3
method of slaughter-----	181.4
reports-----	181.1, 181.4
Hydrolyzed plant protein:	
added to pickle for cured meats-----	18.30(b)(c)
use in certain products-----	17.62-17.64, 18.61
Hy 'n Gene posters-----	8.16
Hyperimmune swine, ante-mortem inspection-----	9.7
Ice:	
glazing of frozen meat products-----	18.9
storage compartments-----	8.15(g)
(Also see Water)	
Iceland, facsimile of approved certificate-----	27.17
Icterus, animals affected with-----	11.20
Identification:	
ingredients in products-----	18.11(a)(2)
products during processing-----	18.11(a)(4)
Identification Service:	
application for-----	40.4
brands for marking product-----	40.1
charges for-----	40.5
establishment numbers-----	40.1
marking of meat or container-----	40.1
product packed at place other than official establishment	24.5

Identification Service (continued):	
purpose-----	40.1
rates for reimbursable services-----	7.4
Imitation sausage, labeling-----	17.39
Immediate or true container, marking-----	16.36
Import certificates:	
approved form or signed by authorized official-----	27.3
canned corned beef containing head, cheek, or heart meat	27.3
canned meat in several lots-----	27.4
canned product containing pork, separate certificate not required-----	27.3
facsimile signatures of authorized foreign officials---	27.18
facsimiles of approved foreign-----	27.17
foreign countries for which approved-----	27.16(a)
horse meat-----	29.17
New Zealand, lamb carcasses from-----	27.12(b)
rejected product, reporting-----	27.7(e)
Imported meats and animal byproducts inspectors, duties of	3.1(f)
Import product:	
acceptability-----	27.7(a)
canned, containing pork-----	27.3
canned corned beef including head, cheek or heart meat-	27.3
canned hams, shoulders, and the like-----	27.6
canned meats in several lots-----	27.4
codes for product, country of origin, refused entry on condemnation-----	27.8(c)
correspondence with Division concerning particular consignment-----	27.13
customs bond, breach of-----	27.19
examination and sampling-----	27.7(a)
foot-and-mouth disease, rinderpest, or African swine fever, from countries in which exists-----	27.2
foreign countries from which eligible-----	27.16(a), 27.17
grade markings same as used by Meat Grading Branch-----	27.12(a)
horse meat-----	27.1, 29.17, 29.18
inspection at other than official establishment-----	27.5
inspections-----	27.7(a)
packaged meat, repackaged-----	16.40
personal use-----	27.14, 27.15
rejected-----	27.7(b)(c)

Import product (continued):		
reporting conditions out of ordinary-----	27.9	
report of inspection-----	27.7	27.9
samples, laboratory, reporting-----	27.11	
unsound cans-----	27.10	
unsound, disposition-----	27.7(a)	
Impressions, grade markings-----	16.13	
Incisions, essential-----	10.6	
Incubation of test samples-----	18.47	
Inedible product:		
certification for export-----	24.9	
control of, if contain diseased organisms-----	14.9	
interstate transportation-----	25.18	
permits for removal-----	14.10	
Ingredients:		
application of list of-----	16.27	
corn syrup-----	17.20(g)	
cracker meal, macaroni-----	17.20(i)	
crushed or ground bone not to be used-----	18.14	
dehydrated celery, garlic or onions-----	17.20(f)	
fixed quantities prescribed-----	17.40	
gelatin-----	18.22	

Ingredients (continued):	
identity maintained-----	16.28, 18.11(a)(2)
interchanged in formula-----	17.20(j)
labels, listing on-----	17.20
meat loaf and the like, labeling-----	17.45
mixtures containing cereal, soya flour, nonfat dry milk-----	18.70
order in which shown on statement of-----	17.57
permitted and prohibited-----	18.69
poultry products used as-----	2.3(b)
preservatives-----	18.69
restricted, control of-----	18.75
sausage, certain products not acceptable-----	18.53
smoked meats, declaration-----	16.34
specific declarations-----	17.20
statement of additions-----	16.22
unskinned pork jowls used in sausage-----	18.62
water or ice added to certain products-----	18.48
water or wine added to sausage treated for trichinae---	18.65
wholesome and acceptable-----	18.11(c)(4)
Injections:	
antibiotic, in cattle-----	11.24
iron preparations in swine-----	9.17
Ink:	
approved branding-----	16.10
horse meat, formula used in branding-----	29.15
lithographer's, on glass containers-----	17.9
preparation for use with hot iron brands-----	16.11
Insect and rodent control-----	8.4-8.6
Insecticides, to control vermin-----	8.5(b)(2), 8.6
Insect sprays and powders-----	8.5(b)(c)
Inspection:	
applications for-----	4.1, 4.7
boneless meat products-----	18.8
establishments requiring-----	2.1
food articles for government agencies-----	22.7-22.13
grants of, inauguration-----	5.1
horse meat and product-----	29.1-29.18
humane slaughter-----	180, 181
import product at other than official establishment---	27.5
inauguration, additional coverage required-----	4.15
inauguration, recommendation for-----	4.9(j)(L)

Inspection (continued)	
poultry, material used for performing	22.18
procedures, in-plant	18.79
routine, post-mortem	10.10
specification compliance	22.8
survey of establishments requiring	4.9
suspension of	5.3
Inspection legend:	
approval of marks of inspection	16.1
certification of inspection and labeling	17.36
labeling material	17.2, 17.5
number and location of imprints on carcasses	16.17
Inspectors:	
areas set apart for post-mortem inspection	10.3
conduct of employees, discussions	23.1
decision questioned, report of	21.1
final	10.8
Imported Meats	3.1(f)
Laboratory	3.1(d)
mathematical calculations, positions requiring accurate	3.15
Meat	3.1(e)
Meat inspector specialists	3.1(h)
operations, notify superior	2.5
preparation of product	18.11(d)(e)
responsibility to determine compliance with regulations	18.11(c)
supervising	3.1(b)
training	3.4
Veterinary meat	3.1(c)
Inspectors:	
(Also see Employees)	
Inspectors in charge:	
assignments of employees	3.6-3.9
duties and responsibilities	3.1(a), 3.3
leave, arrangements for	6.1
responsible to Assistant Director	3.3
Interstate shipments. (See Transportation)	
Ireland (Eire), facsimile of approved certificate	27.17
Iron preparations, injected in swine	9.17
Italy, facsimiles of approved certificates	27.17
Japan, facsimile of approved certificate	27.17

Jet-vacuum type equipment, for cleaning jars and cans---	18.49
Jourdan-type cookers-----	8.13(u)
Jowls:	
pork, slicing-----	18.6
Skinned pork-----	16.29
Kerosene solutions, insect sprays-----	8.5(b)(1)
Keys assigned to employees-----	6.3
Kidneys, beef, inspection procedures-----	18.10
Labeling:	
address of manufacturer or packer-----	17.24
animal food shipped interstate-----	25.16
anticaking agents-----	18.82
approval, additions to-----	17.38
canned products processed without steam pressure cooking	18.45
containers-----	17.3-17.9
contamination, sources of-----	17.10
cooked Salisbury steak, preparation-----	17.12(a)
correct labeling required-----	18.11(a)(4), (c)(2)
curing mixtures and seasonings-----	18.16
detailed requirements-----	17.1-17.66
filing system-----	17.60
Food Inspection Service-----	40.3
Identification Service, meats prepared under-----	40.1
imitation sausage-----	17.39
ingredients:	
listing-----	17.20
order in which shown-----	17.57
inspection legend-----	17.2, 17.5
mark of inspection-----	17.36
master file in Washington office-----	17.37
materials, acceptability of-----	17.11
monosodium glutamate added to product-----	17.62-17.64
name of product-----	17.56
papain product from carcasses of animals injected with-	17.66
product, common name-----	17.14
purpose of requirements-----	17.1
quantity of contents-----	17.29-17.31
regulations applicable-----	17.55
responsibility of inspector-----	17.59
sausage vienna containers-----	17.26
sliced cooked ham-----	17.12(b)

Labeling (continued):	
special handling required-----	17.37
specific declaration required for ingredients certain products-----	17.20
stamped additions on approved labels-----	17.38
standards of composition-----	17.12, 17.13
supervision over-----	17.10, 17.11
terms acceptable regardless of anatomical derivation of meat-----	17.20(a)
weight-----	17.25-17.35
Labels and Standards, Washington office-----	3.2(a)
Laboratories:	
analysis in connection with specification examination work-----	22.8(h)
cartons for samples forwarded to-----	18.74
codes for-----	20.9
color penetration not to examine products for-----	18.68
cysticercus cellulosae, cases confirmed by-----	11.17
identification of samples-----	18.71(g)
information supplied by-----	18.71(a)(c)
mailing samples to promptly-----	18.71(k)(1)
particular ability to handle samples-----	18.71(e)
plastic bags furnished by-----	18.71(i)
purpose-----	18.71(a)
reporting samples to-----	18.72
samples for examination-----	18.11(b), 18.61, 18.71-18.76
special handling of samples by Washington Laboratory---	18.73
Laboratory inspectors, duties of-----	3.1(d)
Lamb carcasses from New Zealand, certification-----	27.12(b)
Lard:	
carcasses and parts rendered into-----	15.1-15.4
refined, definition-----	17.51
residue incident to rendering-----	17.49(g), 17.50
Lead and lead seals, in contact with product-----	8.13(v)(w)
Leather aprons, kept in clean condition-----	8.10
Leave:	
notification to Washington office-----	6.1
requests for-----	6.1(b)
Time and Attendance Reports, certification-----	6.1(d)
when operations suspended-----	5.3

Lesions:	
resulting from antibiotic injections-----	11.24
suspected of being tuberculous, specimens-----	11.7
Library, station-----	3.13
Light bulbs, maintenance-----	8.13(L)
Lips from cattle, calves, sheep, and goats-----	18.52
Listerellosis, animals recovered from-----	11.10
Listeriosis, animals showing symptoms of-----	9.10
Livers:	
bile from condemned-----	14.8
calf, designation-----	17.43
condemned, handling for fish food-----	14.7
horse, condemned-----	29.6
sheep, goat, and swine, condemned, reporting on MI-403	20.1
Liver sausage, term inaccurate for certain products-----	17.54
Livestock Sanitary Officials:	
communicable diseases, reports-----	22.1-22.2, 22.6
cysticercus cellulosae, reports concerning-----	11.17
Loaves:	
cured meat, canning-----	18.85
definition-----	17.45
nonfat dry milk used in-----	18.17
nonfat dry milk or dried whey with other substances not acceptable-----	18.70
other than meat, preparation-----	18.86

Local authorities, cooperation with-----	22.1-22.19
Lubricants, contamination by-----	8.13(t)
Luncheon meat, water or ice added to-----	18.48
Luxemburg, facsimile signatures of authorized officials--	27.18
Lye solutions, used to remove outer surface of vegetables	18.20
Lymph nodes:	
cattle, post-mortem inspection-----	10.10(a)(11)
defined-----	11.2
hog heads, abscesses-----	11.5
Lymphoma, malignant-----	11.12
Macaroni, labeling, declared as such-----	17.20(i)
Magnetic traps, contamination-----	8.12
Mail:	
addressing, for Washington office-----	3.10
packages-----	3.11
Manteca or Manteca Pura, use of terms-----	17.52
Manufacturer or packer, address on labels-----	17.24
Marine Corps:	
examination of food article for-----	22.8(d)
special brands, application-----	22.13
Market Cattle Testing Program-----	22.16
Market sample tests-----	18.79
Marking:	
artificially colored and similar statements-----	16.22
beef tenderloins-----	16.18
calf carcasses-----	16.16
carcasses-----	16.14
carcasses of animals injected with papain-----	16.41-17.66
correct marking required-----	18.11(a)(4), (c)(2)
curing mixtures-----	18.16
cuts from carcasses of foreign origin-----	16.40
features other than inspection legend on shipping container	16.37
horse meat and containers-----	29.13-29.16, 29.18
hot-iron brands, legibility-----	16.9
immediate or true containers-----	16.36
ink, approved branding-----	16.10, 16.11
material submitted for approval-----	16.1
pencils and crayons-----	16.10-17.4
shipping containers, rendered fat, inedible-----	16.39
"U. S. Condemned" and "U. S. Passed for Cooking" brands	10.5
(Also see Branding and Labeling)	

Materials:	
other than meat or meat food products-----	18.77
satisfactory chemically but unsatisfactory in actual use-----	18.89
suitability determined by Washington office-----	18.12
Materials Rejected for Use (MI-407-4)-----	20.4
Mathematical calculations of percentage and volume-----	3.15
Meat and Meat Food Products Condemned on Reinspection and Destroyed (MI-407)-----	20.3
Meat byproducts:	
containing large amounts of skin-----	18.7
included in sausage and other products-----	18.63
inspection, handling, certification for export-----	18.80
mettwurst, not permitted in-----	18.59
product prepared with, to exclusion of meat-----	18.55
specific declaration-----	16.32, 17.20(b)
Meat choppers, cleaning-----	8.14
Meat, cured (See Cured Meats)	
Meat Grading Service, AMS:	
examination for non-federal agencies-----	22.12
examination of food articles for-----	22.7(a)
foreign product bearing markings same as used by-----	27.12(a)
grading terms used-----	16.12
identification of cattle-----	22.12
marking applied by-----	16.13
Meat Hygiene Training Center, publications available for loan-----	3.4(c)
Meat inspectors, duties of-----	3.1(e)
Meat inspector specialists, duties of-----	3.1(h)
Meat laws investigators:	
duties of-----	3.1(g)
records of carriers to be checked by-----	25.4
Meetings, authorization for attendance at-----	6.8
Melanin:	
deposits of-----	11.13
inspection of horse carcasses when deposits found-----	29.11
Mesenteric lymph nodes, swine-----	10.10(b)(8)
Metal:	
clips or staples, not permitted with labels or tags-----	16.20
contamination from-----	8.13(f)(i)
drums, coated with lacquer-----	8.13(x)
restricted use of some-----	8.13(w)

Mettwurst, certain products not permitted in-----	13.59
Mexico:	
certificate, horse meat from-----	29.17
facsimiles of approved certificates-----	27.17
Mineral oil, application to sausage casings-----	18.54
Moisture, content in sausage-----	18.71(j)
Mold inhibitors-----	8.3(a)(2), 18.54
Monitoring equipment, radiological-----	3.16
Monosodium glutamate:	
added to pickle for cured meats-----	18.30(b)(c)
use in certain products-----	17.62-17.64, 18.61
Mucosal Disease Complex-----	22.6
Mules, term "equine meat" not applicable-----	29.1
Mustard, amount limited in sausage and meat loaves-----	18.64
Mutilation of carcasses or parts, unnecessary-----	10.6
Name of product to be true designation-----	17.56
National Animal Disease Laboratory, Ames, Iowa, specimens submitted to-----	11.7(a)
Naval Academy, examination of food articles for-----	22.7(a)
Navy:	
contractors' bills-----	22.8(f)
examination of food articles for-----	22.7(a), 22.8(d)
rates for reimbursable service-----	7.4
special brands, application-----	22.13
stations, products examined at for specification compliance-----	20.6
"Needle Grass," sheep carcasses affected with-----	10.10(d)(6)
Needles, contamination from broken-----	8.13(j)
Netherlands, facsimiles of approved certificates	27.17
Net Weight:	
determination of-----	17.32-17.35
(Also see Weight)	
New Zealand:	
certification of lamb carcasses from-----	27.12(b)
facsimile of approved certificate-----	27.17
Nicaragua, facsimile of approved certificate-----	27.17
Nitrates, acceptable ingredient-----	18.24
Nitrites:	
acceptable ingredient-----	18.24
commercial curing compounds containing-----	18.24, 18.84
samples examined for-----	18.71(k)(2)
violations for excess use-----	18.71(d)

"No kill" or "no operation" days-----	3.5
Nonfat dry milk:	
mettwurst, not permitted in-----	18.59
mixtures not acceptable-----	18.17
samples-----	18.71(b)
sausage and meat loaves, use in-----	18.17
unacceptable with other substances-----	18.70
Northern Ireland, facsimile of approved certificate-----	27.17
Norway, facsimiles of approved certificates-----	27.17
Nuisances, not permitted in exempted establishments-----	4.3(d)
Odors:	
objectionable, control of-----	13.2
product suspected of having absorbed-----	18.2
Official set of instructions, maintenance-----	3.13
Oil:	
denaturing, addition to condemned product-----	14.4, 14.5
of cade, used to produce simulated smoke flavor-----	18.90
Oleomargarine, inspection of-----	28.1
Onions, listed in statement of ingredients-----	16.25, 17.20(f)
Operations, limited or suspended-----	5.3
Organs, inspection of-----	10.7
Overtime:	
delinquency in payment-----	7.3(e)
laboratory and administrative personnel, approval-----	6.1(d)
payment for services-----	7.3(d)
rates-----	7.4
Overweight tolerances-----	17.35(b)
Ozone, lamps or equipment producing-----	8.15(c)
Packages:	
beef kidneys, reinspection of sample-----	18.10
mailing of-----	3.11
Packaging, unmarked product-----	7.1
Packing substance, not included in net weight-----	17.34
Panama, facsimile of approved certificate-----	27.17
Pancreatic glands, sheep, no tapeworm infested glands to be used-----	10.14
Papain:	
carcasses of animals injected with-----	16.41, 17.66
permissible for treatment of steaks-----	18.25

Paper:	
containers, used for lining-----	8.13(n)
cups, paraffined, used with second-hand barrels-----	8.15(k)
wrapping for certain products-----	17.27
Paprika, added to products-----	16.25, 18.56
Paraguay, facsimile of approved certificate-----	27.17
Parsley, specific declaration-----	17.18
"Perishable, Keep Under Refrigeration", hermetically sealed, canned product-----	18.85
Permits:	
removal of diseased or condemned material-----	14.10
return of alleged unsound product-----	25.17
Personnel:	
establishments being readied for inspection-----	4.9(L)
meat inspection, reporting on MI-418-1-----	20.7
Pest control-----	8.4-8.6
Pesticides, exposure of animal to-----	9.15
Pet food, preparation in horse meat establishments-----	29.2
Pharmaceuticals, preparation not to interfere with edible products-----	10.10(f)
Phosphate, addition to pumping pickle for certain products	18.35

Pickle:	
addition of phosphate-----	18.35
corn syrup solids in-----	18.30(d)
reuse of-----	18.30(a)
Pickles, specifically declared as ingredient-----	17.18
Picnic, labeling-----	17.14
Pies, pizza crusts or dough used in preparing-----	18.19, 18.82
Pimento and Pimiento-----	17.18, 17.19
Pipelines, identification-----	8.2(d)
Pistachio nuts, specific declaration-----	17.18
Pizza crusts, certification required before use-----	18.19, 18.82
Planning and Appraisal, Washington office-----	3.2(a)
Plants and Equipment, Washington office-----	3.2(a)
Plastic bags, as containers of samples-----	18.71(g)(i)
Plastic films, samples of-----	17.11
Plasticizers, used with packaging material-----	18.89
Poland:	
authentication of certificates-----	27.16(c)
facsimiles of approved certificates-----	27.17
Pork:	
boneless, shoulders or butts in casings, treatment for trichinae not required-----	18.15
cuts, ice glazed-----	18.9
fats:	
rendered-----	17.49(g), 17.50
statement of ingredients-----	17.20(h)
jowls:	
skinned, listed as pork-----	16.29
slicing of-----	18.6
unskinned, declared in statement of ingredients-----	17.20(k)
unskinned, permissible amounts in various sausages-----	18.62
livers, stomachs, fats, specifically declared-----	16.32
loins and chops, center cut-----	17.21
loins, cured boneless-----	18.32, 18.33
products, viscera separation, conditions-----	10.10(f)
shoulder picnic, identification-----	17.14
shoulder plate bacon, identification-----	17.41
skins, fried, labeling-----	17.15
stomachs:	
braunschweiger, not permitted ingredient of-----	17.54
considered meat byproducts rather than casings-----	16.19

Pork (continued):	
listed in statement of ingredients-----	16.29
trichinae, treatment to destroy-----	18.28
Post-mortem inspection:	
actual slaughtering time, recording-----	11.19
calves-----	10.10(c)
cattle-----	10.10(a)
detailed requirements-----	10.1-10.16
hogs-----	10.10(b)
horses-----	10.10(e)
proteolytic enzymes, injection in cattle-----	10.13
reactors that have died otherwise than by slaughter---	9.3
routine-----	10.10
sheep-----	10.10(d)
suspects-----	10.9
tagging carcasses-----	10.4
viscera inspection-----	10.10(f)
Potatoes, dehydrated-----	16.25
Potted and deviled meat food product:	
water content-----	17.58
water protein ratio-----	18.76
Poultry:	
inspection on overtime or holiday basis-----	22.19
material used when performing inspection-----	22.18
not acceptable as ingredients of meat food products unless inspected-----	2.3(b)
slaughter and evisceration-----	2.3
Preservatives, for various ingredients-----	18.69
Press releases concerning meat inspection-----	3.18
Pressings, definition-----	17.49(g)
Prisons, Bureau of examination of food articles for-----	22.7(a)
Procedures and Requirements, Washington office-----	3.2(a)
Processing:	
new methods-----	17.13
product transported for further-----	16.21
responsible supervision to be provided-----	18.11(a)(6)
Processing Operations at Official Establishments (MI-404), products reported on-----	20.2
Product Examined for Specification Compliance and/or Condi- tion (MI-416)-----	20.6

Products:

accidental contamination-----	18.1
alleged unsound, returned-----	25.17
amenability to regulations-----	17.65
beans, contained in-----	18.26
bones, ingredient of-----	18.14
canned, having minimum acidity-----	18.46
canned, reported on MI-404-----	20.2
codes-----	20.2
common name on labeling-----	17.14, 17.56
compliance with regulations-----	18.11(a)(c)
condemned and destroyed-----	18.4, 20.3
contamination, sources of-----	8.13, 8.14
defrosting-----	18.3
egg, other than shell, required to be inspected-----	2.3(b)
farm-dressed, shipped interstate-----	25.15
Food Inspection Service, articles prepared under-----	40.3
glycerin not acceptable in-----	18.23
Government agencies, identification of-----	22.8(j)
ice glazed-----	18.9
Identification Service-----	40.1
interstate transportation of federally inspected-----	25.1
lips from certain animals-----	18.52
market sample tests-----	18.79
materials rejected, reported on MI-407-4-----	20.4
minimum requirement for certain-----	18.71(c)
net weight, proper statement required-----	17.25
nitrates and nitrites-----	18.24
poultry, inspection-----	2.3
processing, shipment for further-----	16.21
reported on MI-404, list of-----	20.2
retail intact, sold at-----	16.23
shipment interstate in establishment or personally owned vehicle-----	25.7
shipment under official seal-----	25.8, 25.9
shipping and receiving when inspector not on duty-----	7.1
shrinkage-----	18.75
soiled accidentally-----	8.15(a)
transportation via another state of nonfederally inspected	25.2
unmarked, shipped between official establishments-----	25.12
unsoundness, improper weight, adulteration-----	18.81
viscera separation, species and conditions-----	10.10(f)

Proteolytic enzymes, cattle injected with on post-mortem inspection-----	10.13
Publications and visual aids:	
available on loan-----	3.4(c)
filed in station library-----	3.13
Public Health Service:	
examination of food articles for-----	22.7(a)
specifications for food articles-----	22.7(b)
Pumping pickle, addition of phosphate for certain products-----	18.35
Radiological monitoring equipment-----	3.16
Rail inspection:	
cattle-----	10.10(a)(2)
hogs-----	10.10(b)(6)
horses-----	10.10(e)(4)
sheep-----	10.10(d)(3)
Railroad cars, cleaning and disinfection-----	22.15(b)
Rating system for evaluating employee performance-----	3.9(a)
Reactors:	
animals that have died other than by slaughter-----	9.3
brucellosis, reporting-----	9.6, 11.8
identification of-----	9.4
tags missing from animals-----	9.5
treated as suspects-----	9.6
"Ready to Eat," pork products bearing statement-----	16.24(b)
Records, falsification of-----	23.1
Rectum, to be tied:	
cattle-----	10.10(a)(8)
hogs-----	10.10(b)(3)
Red squill, used as rodent bait-----	8.5(d)(2)
Reimbursable services:	
overtime-----	7.3(d)(e)
rates-----	7.4
Reimbursement:	
blood samples collected for ADE-----	22.16
export inspection, outside official establishment-----	24.8
import inspection, outside official establishment-----	27.5
Rejection of materials-----	18.77, 20.4

Rendering carcasses and parts into lard-----	15.1-15.4
Repackaged meat, foreign origin-----	16.40
"Repoint", removal to during emergency-----	3.17(a)(b)
Reports:	
forms-----	20.1-20.9
import product-----	27.7-27.9
meat inspection personnel, MI-418-1-----	20.7
overtime-----	7.5
products condemned and destroyed (MI-407)-----	20.3
Reprocessing, canned product-----	18.44
Residue from rendering of fat, not acceptable as ingredient of meat food product-----	18.80
Retail butcher or retail dealer, exempted-----	4.3
Retail intact, products sold at-----	16.23
Rifle, used for stunning cattle-----	10.10(a)(1)
Rinderpest:	
personal consumption entries from countries in which exists-----	27.15
restrictions on meat from countries in which exists-----	27.2
Rodent baits-----	8.5(d)
Rodent control-----	8.4-8.6
Rodenticides, to control vermin-----	8.6

Safety:		
employees-----	3.14	
instructions regarding-----	7.6	
Salisbury steak, cooked-----	17.12(a)	
Salivary glands-----	17.22(c)	
Salt:		
anticaking agent, approved quantities and kind---	18.21(a), 18.83	
clean and free from extraneous material, if in contact		
with product-----	18.21(b)	
equipment for preparing solutions of-----	18.21(e)	
handling to preclude soiling-----	18.21(d)	
settling rendered fats-----	15.4	
solution, casings packed in-----	18.51	
solutions, preparation of-----	18.21(c)	
wetting cloths in solution of, for dressed carcasses---	10.11	
Samples:		
ability particular laboratory to handle-----	18.71(e)	
analytical results-----	18.75	
blood, collected for ADE-----	22.16	
boneless meat-----	18.8	
cartons and franks for forwarding-----	18.74	
cereals, spices, and similar materials-----	18.71(h)	
chart for establishment procedures-----	18.75	
check, for laboratory analysis-----	18.11(d)(3)	
collection and shipping-----	18.71(f), 18.75	
commercial curing compounds containing nitrites-----	18.24	
contamination, examination for-----	18.71(h)	
cured meats containing monosodium glutamate or hydrolyzed		
plant protein-----	18.30(c)	
enzyme solutions-----	9.16	
formalin added for certain products-----	18.71(k)(3)	
Fruit and Vegetable Division, assistance in drawing---	22.17	
identification of-----	18.71(g)	
import product, reporting to laboratory-----	27.11	
incubation of test-----	18.47	
lesions resulting from antibiotic injections-----	11.24	
mailing promptly-----	18.71(k)(1)	
materials satisfactory chemically, unsatisfactory in		
actual use-----	18.89	
material used as containers-----	17.11	

Samples (continued):

monosodium glutamate or hydrolyzed plant protein, amount in product-----	18.61
multiple-----	18.75
new products-----	17.12
nitrite, examined for-----	18.71(k)(2)
noncompliance with regulations-----	18.72(d)
plastic film bags-----	18.71(g)(i)
preparation and handling-----	18.71-18.76
procedures used in sampling-----	18.71(j)
reporting to laboratories-----	18.72
sausage-----	18.11(b)(1), 18.71(j)
selection and submittal-----	18.79
special handling by Washington Laboratory-----	18.73
spices and seasonings-----	18.64
taken when necessary-----	18.11(b)(2), 18.11(c)(5)(7)

Sanitation:

exclusion of flies and vermin from establishments-----	8.4-8.6
Hy 'n Gene Posters-----	8.16
requirements-----	8.1-8.16
sanitizing agents, acceptable-----	8.3(a)(2)

Sausage:

cereal, equipment used for product containing-----	18.57
certain products not acceptable-----	18.53
condiments added to-----	18.56
cooked and not cooked, water added-----	18.60, 18.61
dye-impregnated artifical casings-----	18.67
"farm" or "country" style-----	17.17
formalin added for certain products-----	18.71(k)(3)
gelatin not acceptable ingredient-----	18.22
grinder plates-----	8.14(a)
imitation, labeling and marking-----	17.39
ingredients, certain products not acceptable-----	18.53, 18.63
nonfat dry milk or dried whey with other substances not acceptable-----	18.70
nonfat dry milk used in-----	18.17
packed at catch weights-----	17.30
pork jowls, unskinned, permissible amounts-----	18.62
preparation-----	18.50-18.68
prepared with meat byproducts to exclusion of meat-----	18.55

Sausage (continued):	
samples for laboratory analysis-----	18.11(b)(1), 18.71(j)
sodium caseinate, adulteration with-----	18.18
soy bean derivatives as ingredients of-----	18.88
stuffing machine, care of-----	8.14(d)
temperature prior to canning-----	18.42
trichinae, treatment for destruction of-----	18.28
water or wine added when treated for trichinae-----	18.65
Sawdust:	
hardwood, for smoking products-----	18.13
use restricted-----	8.13(q)
Scales, accuracy of-----	18.90
School Lunch Program, product offered for, reporting-----	20.6
"Scotch style" hams, definition-----	18.34
Scotland, facsimiles of approved certificates-----	27.17
Scrap fat, definition-----	17.49(d)
Scrapie, reporting-----	9.11
Sea food:	
for Government agencies-----	22.8(c)
handling in official establishments-----	18.92
Sealed cars:	
form for shipment unmarked product-----	25.12
report of non-arrival-----	25.11
Seals, official:	
breaking without authority-----	25.8
interstate transportation under-----	25.8, 25.9
Seasoning preparations:	
amount limited in certain products-----	18.64
anticaking agents, acceptable as-----	18.83
approval and labeling-----	18.16
content-----	18.27
mixed with material to produce smoke flavoring-----	18.91
soluble, spice extractives-----	16.25
Second-hand containers, inspection and cleaning-----	8.15(i)(j)(k)
Settlings, definition-----	17.49(f)
Shankless ham, significance of term-----	17.48
Sheep:	
caseous lymphadenitis, detection-----	10.10(d)(4)(5)
heads, contamination of-----	10.10(d)(1)
post-mortem inspection-----	10.10(d)

Sheep (continued):	
rail inspection-----	10.10(d)(3)
viscera inspection-----	10.10(d)(2)
viscera separation, products and conditions-----	10.10(f)
"Wild oats" or "needle grass"-----	10.10(d)(6)
Shipper's certificates:	
exempted establishments-----	25.14
horse meat-----	25.6
U. S. Inspected and Passed product-----	25.3
Shipping containers:	
applicable marks of inspection, combination of products	16.35
features other than inspection legend applied to-----	16.37
inedible rendered fat-----	16.39
marking, if also immediate or true container-----	16.36
Shortening, preparation-----	17.23
Shovels, contamination from-----	8.13(a)
Shrinkage of products-----	18.75
Shroud cloths, rinsing-----	8.15(f)
Sketches and labels, form for transmittal-----	17.37
Skewers, contamination by-----	8.13(c)
Skimmings, definition-----	17.49(e)
Skins:	
detached-----	17.49(a), 18.53
fried pork-----	17.15
meat byproducts, freedom from hair roots-----	18.7
Slack barrels and similar containers:	
contamination of product with wood splinters-----	8.13(d)
removal of cloth coverings-----	8.13(o)
Slaughter, emergency, provisions for-----	9.8
Slaughtering time, reporting-----	11.19
Smoke and imitation smoke flavorings, suitability-----	18.90
Smoked meats:	
declaration in list of ingredients-----	16.34
used in sausage-----	18.63
Smoking:	
acceptability of certain wood-----	18.13
while employees on duty-----	8.7
Snow ice storage compartments-----	8.15(g)
Sodium caseinate, adulteration with-----	18.18
Solutions:	
curing, samples-----	18.75

Solutions (continued):	
injected into meat for curing-----	18.29
sanitizing agents-----	8.3(a)(2)
vermin control-----	8.5(b)(6)(7)
Solvents used with packaging material-----	18.89
Soup bases and the like-----	18.78
Soy bean derivatives-----	18.88
Soya flour, ingredient mixtures containing-----	18.70
Spain, facsimile of approved certificate-----	27.17
Specification Examination Service:	
application for-----	22.11(a), 40.4
charges for-----	40.5
Specification examination work:	
branding-----	22.10
charges-----	22.8(c), 22.11(c)
laboratory analysis in connection with-----	22.8(h)
Marketing Act, service performed under-----	22.8(g)
Navy stations, products examined at-----	20.6
rate per hour not shown on certificates-----	22.8(k)
rates for reimbursable services-----	7.4
reports-----	22.11(b)
Veterans Administration-----	22.9

Specifications:

charges for examination-----	22.8(c)
food articles for Government agencies-----	22.7(a)(b), 22.8
product examined for compliance with-----	20.6, 22.8(j)

Specimens:

diseased tissues-----	11.15
lesions suspected of being tuberculous-----	11.7
submitted to Biological Sciences Laboratory-----	11.7(b), 11.15

Spices:

amount limited in certain products-----	18.64
applicability of terms-----	17.16
approval and labeling-----	18.16
extractives-----	16.25
farm or country style sausage prepared with-----	17.17
Spitting on floor, prohibited-----	8.8
Sprays, to eliminate vermin-----	8.5(b)
Standards of composition, meat food products-----	17.12, 17.13
Standby time, use of for instructions-----	3.5

Staples or metal clips:

contamination from-----	8.13(b)(e)
use not permitted with labels or tags-----	16.20

State animal disease control officials, cooperation in

reporting infectious diseases to-----	14.9
Steam pressure cooking, canned product processed without	18.45
Steam, use permitted in smokehouses-----	18.13
Steel wool, use not permitted-----	8.13(h)
Stencils and box dyes-----	16.37, 17.4, 17.5
Sterilizers and wash basins, maintenance and use of-----	10.1, 10.2
Stews, meat prepared for under Identification Service--	40.1
Stockinet, containing properly labeled product-----	17.7
Storage compartments, ice-----	8.15(g)
Strikes-----	5.4
Stunners, captive-bolt, used for cattle-----	10.10(a)(1)
Stunning devices, humane slaughter-----	180.1

Subsidiaries:

(see Establishments)

Sugar, amount in seasoning preparations-----	18.27
Supervising inspectors, duties of-----	3.1(b)
Supervisor, responsibility of-----	18.11(d)(e)

Suspects:	
animals recovered from listerellosis-----	11.10
melanin deposits-----	11.13
post-mortem inspection-----	10.9
report of disposition-----	11.3, 11.16
Suspension of inspection-----	5.3
Sweden, facsimiles of approved certificates-----	27.17
Sweet peppers-----	17.19
Swine:	
anthrax encountered on slaughtering floor-----	10.16
hyperimmune, ante-mortem inspection-----	9.7
injectable iron preparations-----	9.17
(Also see Hogs)	
Switzerland, facsimile signatures of authorized officials	27.18

Tables, properly equipped-----	8.15(a)
Tags and tagging:	
carcasses on initial inspection-----	10.4
cattle heads and carcasses, identification-----	10.10(a)(2), 11.25,22.4
identification, ante-mortem-----	11.16
ingredients, list of-----	16.27
Meat Grading Branch, identification of carcasses for metal fasteners, contamination from-----	22.12
unlisted-----	8.13(c) 11.3
Tails, definition-----	17.49(b)
Tank cars, rendered animal fat transported between official establishments-----	25.10
Tanking:	
condemned product-----	13.1
cooking to destroy contents for food purposes-----	14.2
equipment for inedible and condemned material-----	13.1
handling of material-----	14.2
identifying marks or numbers on carcasses-----	13.4,14.1
odors, control of objectionable-----	13.2
recording information on daily form-----	14.1
rooms and tanks-----	13.1-13.5
unborn calves, skinning-----	13.3
Tapeworms, sheep pancreatic glands infested with-----	10.14
Telegraph expenses-----	3.12
Telephone, long distance, expenses-----	3.12
Temperaturering devices-----	18.38
Tenants operating in official establishments-----	4.8
Tender, branding of word on heated and smoked product-----	16.24(a)
Testicles, from bulls reacting to brucellosis test-----	11.9
Thermocouples, for taking temperature of product-----	18.28,18.38
Tnermometers:	
checked for accuracy-----	18.38
furnished by establishment-----	9.1
product heated to destroy trichinae-----	18.28
registering high and low temperatures, for checking-----	18.85
Threadworms, in hog tongues-----	10.10(f)(1)
Thuringer, cereal not permitted-----	18.58
Time and Attendance Reports, certification-----	6.1(d)
Tissues, specimens of diseased-----	11.15

Tongues:	
and brains, sheep and lambs-----	17.43
cattle, post-mortem inspection-----	10.10(a)(4),(5)
hogs, inspection-----	10.10(f)
pork, inspection for abscesses-----	10.10(f)(2)
specifically named-----	17.20(a)
threadworms in hogs-----	10.10(f)(1)
trimmings-----	17.22
Tortillas, used in preparing meat food products-----	18.82
Training:	
employees-----	3.4
program, emergency-----	3.5
vision test-----	3.9(b)
Transfer of employees-----	6.6,6.7
Transportation:	
carriers, requirements published by-----	25.5
exempted products, certification-----	25.14
farm-dressed product, certification-----	25.15
general requirements-----	25.1-25.18
horse meat-----	25.6
inspected and passed product, certification-----	25.1
interstate in establishment or personally owned vehicle-----	25.7
nonfederally inspected product via another state-----	25.2
shipping records to be checked-----	25.4
under seal-----	25.8,25.9
violations of Food, Drug, and Cosmetic Act-----	26.1
Trash, accumulation not permitted-----	8.15(d)
Travel, authorization for-----	6.8
Tri-calcium phosphate, anticaking agent-----	18.83
Trichinae:	
Armed forces, smoked hams for, treatment not re- quired-----	18.36
boneless pork loins and loin ends, treatment to destroy-----	18.32,18.33
heating pork to destroy-----	18.28
Scotch Style hams, treatment not required-----	18.34
treatment for, exempted establishment-----	4.3(c)
treatment of pork products for-----	18.15
water or wine added to sausage treated for-----	18.65
Trimmings:	
cheeks and tongues, tissues included under term-----	17.22
used in preparation of loaves-----	18.87

Tripe:		
beef, specifically declared-----		16.32
not customary ingredient of chile con carne-----		17.53
Trucks:		
cleaning and disinfection-----	22.15(a)	
unmarked or restricted product shipped under seal--		25.8
True containers:		
labeling requirements-----	17.3,17.5	
serving as shipping container-----		16.36
Tuberculin reactors, lesions found during examination		11.7
Tuberculin test:		
cattle-----		11.6
cattle reacting to-----	10.10(a)(12),	
		11.6
Tuberculosis:		
hogs retained on account of-----	10.10(b)(9)	
identification of animals affected with-----		22.5
lesions, reports-----	11.3,11.4	
lesions, specimens-----		11.7
nodes, term defined-----		11.2
reactors to tuberculin test-----		9.3-9.5
reports covering lesions-----	22.3,22.4(b)	
Underweight tolerances-----		17.35(a)
Unlisted tags-----		11.3
Unmarked product (See Product, also Transportation)---		
Uruguay, facsimile of approved certificate-----		27.17
"U.S. Inspected Meat Packing Plants":		
drawings to be in accordance with-----		4.14
information on equipment and facilities-----	7.7,8.1	
instructions contained in-----		4.9(a)
Vats, reconditioning-----		8.15(k)
Veal cutlets, use of term-----		17.61
Vegetables:		
oil, application to sausage casings-----		18.5 ⁴
use of lye solutions-----		18.20
Vehicles:		
cleaning and disinfection-----		22.15
establishment owned, shipments in-----		25.7
unmarked or restricted product shipped under seal--		25.8

Weight:	
canned meat food products-----	17.34, 17.35
casings, statement on-----	17.29
checking-----	17.33
determination of-----	17.32
expressed in largest unit-----	17.25
finished product-----	18.11(a)(5)
gross and tare, in lieu of net-----	17.28
product packed at catch weights-----	17.30
sausage in 4-ounce cans-----	17.26
sets, available at stations-----	18.89
underweight and overweight tolerances-----	17.35
wrapping and packing materials-----	17.27
Whey, dried:	
preparation of loaves-----	18.18
unacceptable, with other substances-----	18.70
"Wild Oats", sheep carcasses affected with-----	10.10(d)(6)
Winripipes, definition-----	17.49(c)
Wine, added as flavoring-----	18.65
Work stoppage, report of-----	5.4
Wrapping machine, prevention of contamination by-----	8.13(y)
Wrapping, statement of weight-----	17.27
Yugoslavia, facsimiles of approved certificates-----	27.17

